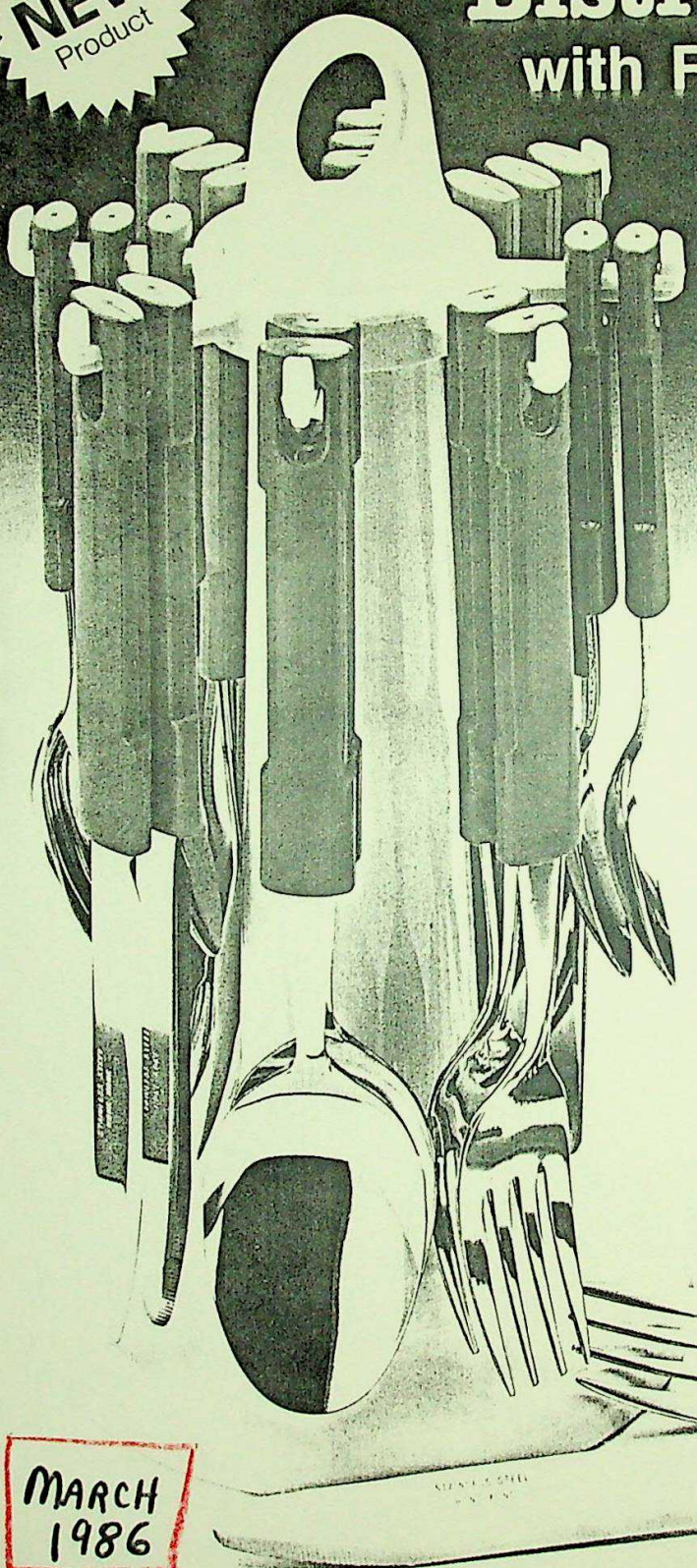
D7-664

NEW Product

24-piece Bistro Cutlery Set with Revolving Carousel



Stainless Steel Cutlery with Plastic Handle

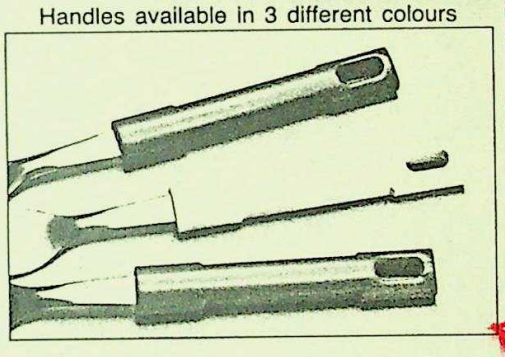
Consisting of 1 Hanging Rack with 8 hooks, 6 Dinner Spoons, 6 Dinner Forks, 6 Dinner Knives, and 6 Tea Spoons.

Hanging Rack makes your Cutlery fully transportable

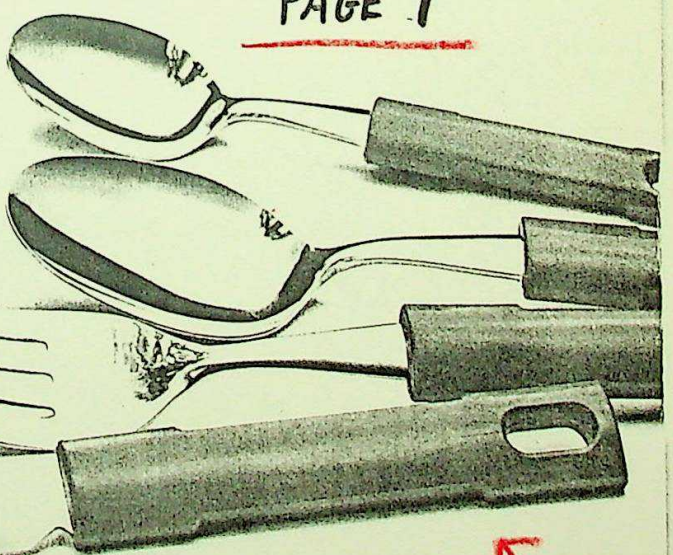
Stylish Stainless Steel Cutlery with Plastic Handle

Dishwasher Safe (Cutlery)

Handles available in 3 different colours



PAGE 1



MARCH 1986

HONG KONG ENTERPRISE

rec'd 5/21/86

SUNNEX PRODUCTS LIMITED
4, Shung Shun Street, Yau Tong, Kowloon, Hong Kong.
Tel: 3-7750204/8. Cable: SUNNEXWARE. Telex: 56499 SUX HX.

D7/664

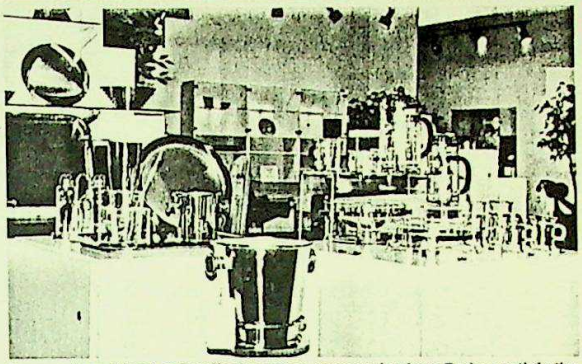
NOV. 1, 1985

andising philosophy as far
istrations are concerned.
to Lancaster, the Lenox
ore has little square footage
ect as space consuming as
ations. He added that "We
urselves to be customer-
with our service, and we
have the kind of products
demonstrations. We don't
thing that needs to be
n, or even a full line of
If we did, demonstrations
ke a lot of sense."
ting Storehouse's office ac-
collection are clocks from
luding a desk clock that
$20, a Braun quartz wall

the 1940s and 1950s, Storehouse has included accessories designed from Hall China's original molds. While the company offers its serving pieces in more than 100 colors, Storehouse is merchandising the SKUs in black and white.

Other vendors represented at Storehouse include a $15 three-piece bar set from Biesse, a Multipractic scale from Braun priced for $15, Nissan stainless steel vacuum bottles at $29.99, a wine caddy from Trend Pacific for $39.95, and open stock cutlery from Wusthof that carries a $24-$45 price tag.

Storehouse also stocks Cuisinarts cookware in open stock, and five- and eight-piece sets, modular storage systems from Kartell, and white wire storage systems from Elfa.

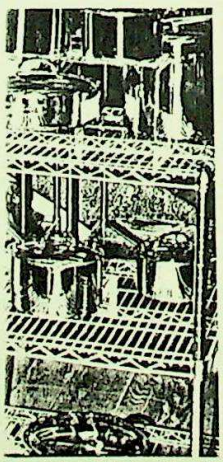


Barware from Alessi and coffee/espresso accessories from Bodum satisfy the needs of Storehouse's more affluent second-time accessories buyers.

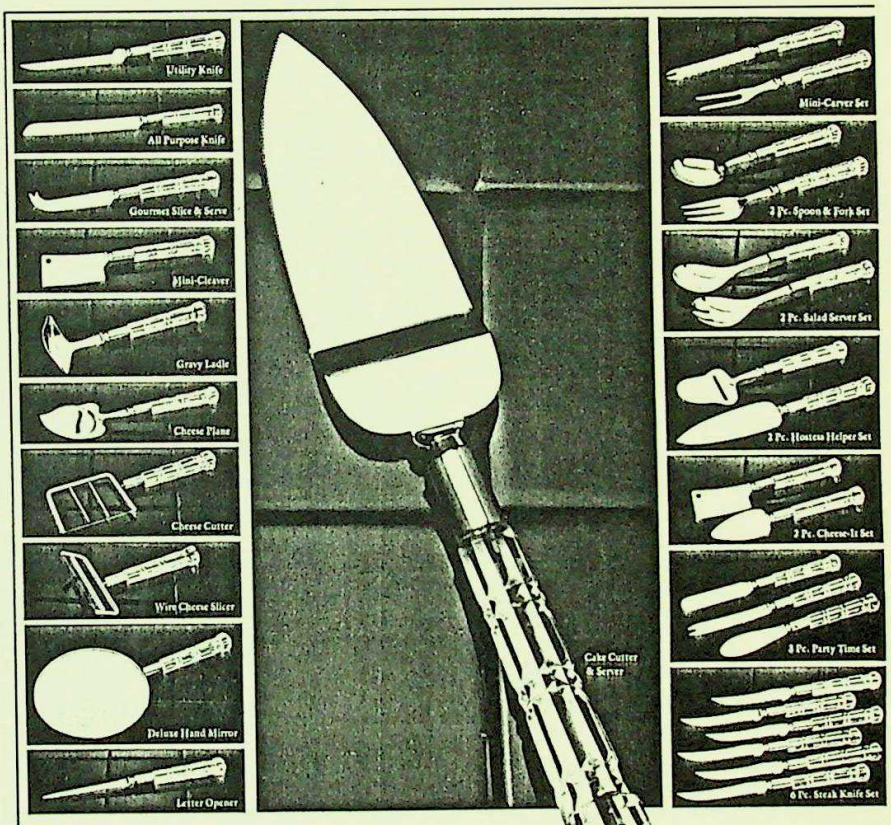
**e difference
Storehouse
we have a
broader
rtment and a
fference in
itude about
designs."**
—Phil Lancaster
Accessories buyer

$25 and a travel alarm for
s from the Artime Collec-
Canetti include $90 wall
5-$85 desk clocks and $45
wall clocks. Featured from
e quartz wall clocks for $40,
desk clock for $40, and
ign quartz wall clocks at

stainless steel SKUs domi-
rehouse's serving accesso-
The assortment includes a
ucket with a $170 stand, a
line, and teakettles, which
m $70-$80.
f Storehouse's dinnerware
ed by Swid-Powell. The re-
llection includes silverplate
ieces, porcelain buffet and
lates, and crystal.
ting the classic designs of



rts cookware is prominently
d on high-tech metal shelving
house's second level.



No, it's not cut crystal. It's Mirage.

An array of serving and gourmet pieces in acrylic...with deep faceting that reflects the look and brilliance of expensive lead cut crystal. Enhanced by the durability of stainless steel.
Exquisitely individually gift boxed.

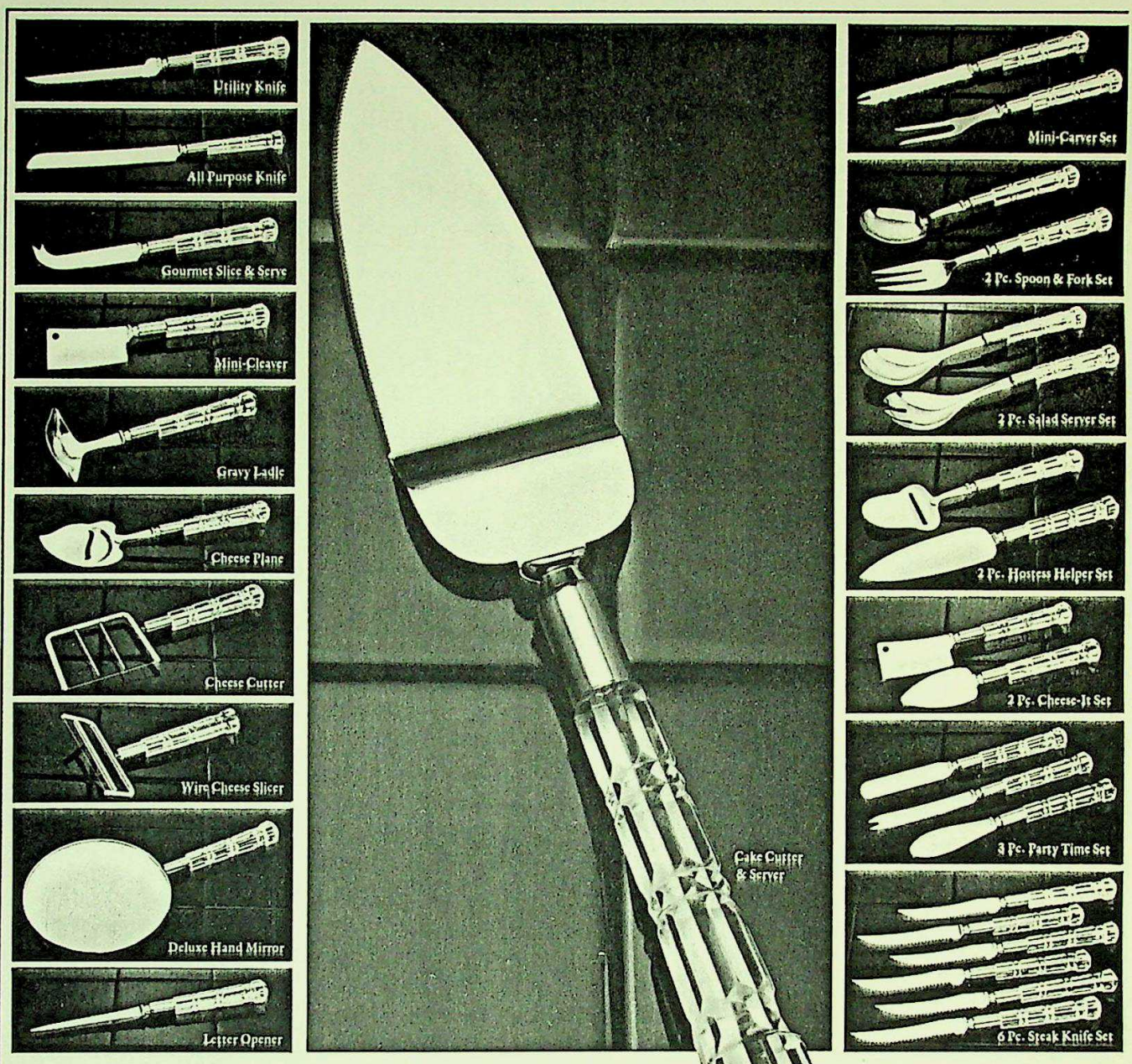
MIRAGE

ROBINSON KNIFE COMPANY
New York Merchandise Mart • 41 Madison Avenue • New York, N.Y. 10010 • (212) 685-9330

NOV. 1, 1985
HOUSEWARES
PAGE 31

storage systems from Elfa.

needs of Storehouse's more affluent second-time accessories buyers.



No, it's not cut crystal. It's Mirage.

An array of serving and gourmet pieces in acrylic...with deep faceting that reflects the look and brilliance of expensive lead cut crystal. Enhanced by the durability of stainless steel.

Exquisitely individually gift boxed.

D9/151

NOV. 1, 1985

HOUSEWARES PAGE 31

MIRAGE

ROBINSON KNIFE COMPANY

New York Merchandise Mart • 41 Madison Avenue • New York, N.Y. 10010 • (212) 685-9330

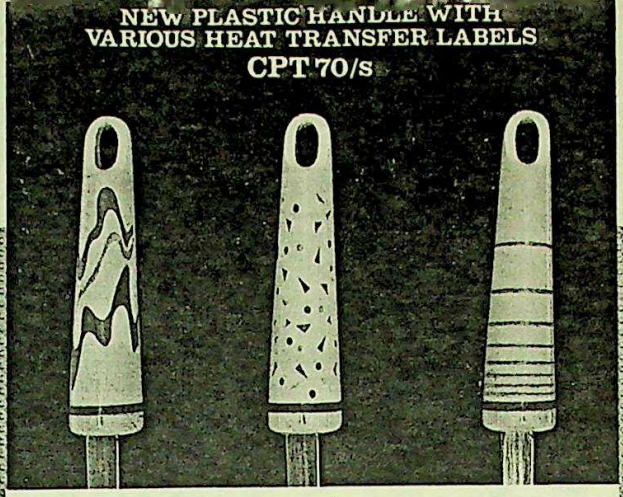
See us at booths 4247-4248-4249-4250, NHMA Show

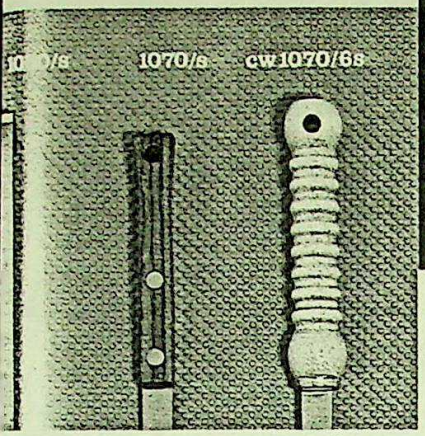
NY Tabletop Show - 4G

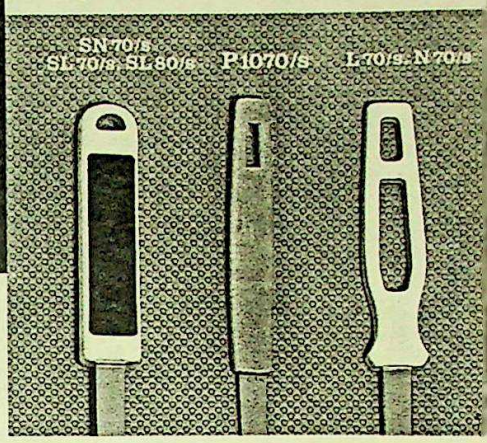
D7/~~152~~
D7/664

JANUARY, 1985

PAGE 247







Sharper's PRODUCT

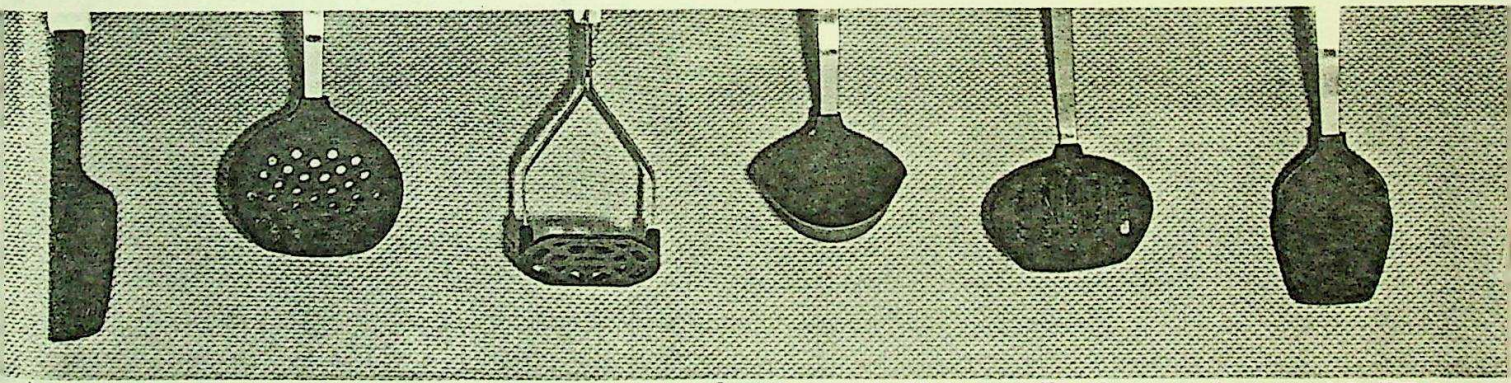
60/s - s/s handle
70/s - rosewood handle
v1070/6s - wooden handle

SL 70/s, SL 80/s, SN 70/s - modern twin-color handle
L 70/s, N 70/s - ABS handle
P1070/s - ABS handle

Different Styled KITCHEN TOOL SET

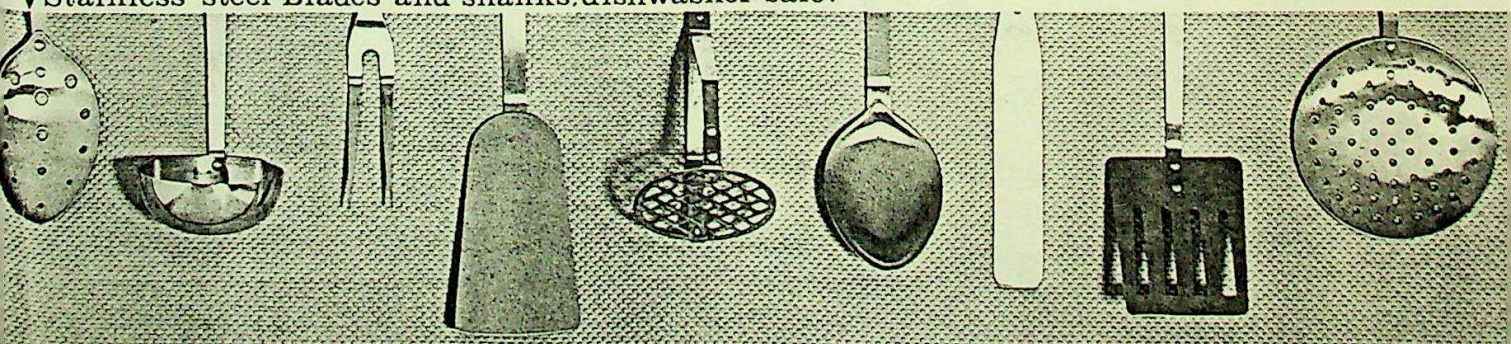
PAGE 247

HONG KONG ENTERPRISE JANUARY, 1985



▲Nylon kitchen tools for non-stick coated cookware with Nylon 66 Blades conform with FDA standard and stainless steel shanks.

▼Stainless steel Blades and shanks, dishwasher safe.



HING WAH HOUSEWARE MANUFACTORY LTD 11/F Metropolitan Factory & Warehouse Bldg., 30-32 Chai Wan Kok St., Tsuen Wan, N.T., H.K. ☎ 0-428151/4 (4 lines) 33256 HWHML HX SHARPKNIFE HONG KONG

D7/664 P.35 VOGUE DEC., 1984

Created by fire. Oneida's new Libretto pattern in flame polished, full lead crystal and 18/8 stainless. Complete services and open stock at fine stores.

ONEIDA

The silver cube. Our silversmiths' mark of excellence. Made in America.
For a free brochure write Oneida Silversmiths, P.O. Box 1, Oneida, New York 13421.

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D7/151 664

MARCH, 1984

TABLEWARE INTERNATIONAL

PAGE 27

continued from page 25

The attractive black nylon handles are dishwasher proof and are available in a 12-piece knife and fork set and a 18-piece knife, fork and spoon set.

Classic style

Gayer & Krauss Silberwarenfabrik introduced a complete range of solid silver tableware in January. In the classic style, the collection includes coffee- and tea-sets, vases, candlesticks and many other items.

Gayer & Krauss, one of the most important companies in the German metal tableware industry, has a wide range of silver products many of which sell in markets all over the world.

International designers

Yamazaki from Courtier is a range of the highest quality 18/8 stainless steel cutlery, the work of many top international designers.

'Regalia', designed by Robert Welch, has a mirror finish and is modern in style.

Courtier Cutlery, in stainless steel, is produced in several countries and collected together by the company to be presented as a complete range. Our picture shows 'Othello' which is manufactured with black, red or bone coloured composition handles.

One of the greats

Nicholas John has selected several classic designs dating from the 18th century which are now manufactured in top quality 18/8 stainless steel. Our picture shows 'Old English', a 7-piece place setting. In mirror polished stainless steel with xylonite knife handles, the pattern dates back to 1760.

That no-nonsense look

The latest range of kitchen utensils from Knobler International is called 'Functionals'. Designed in stainless steel with black polypropylene handles, the collection has a modern, no-nonsense look. Dishwasher proof, each piece comes in its own box which is tabbed for hanging display. Our photograph shows the cheese shaver, tomato knife, cheese and fruit knife, cleaver, can opener and paring knife.

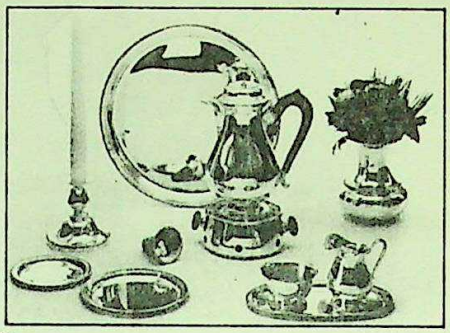
Always something new

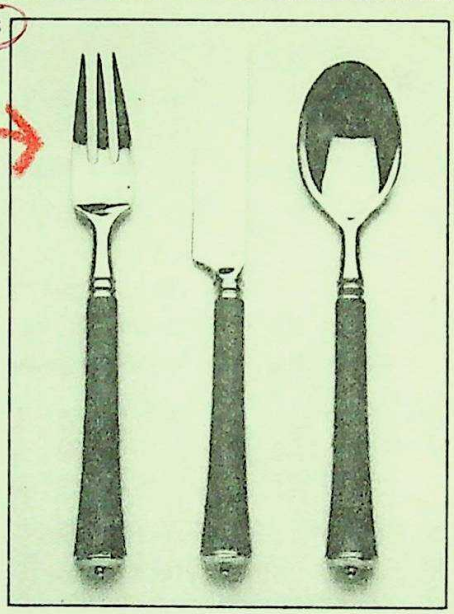
Alessi of Italy, one of Europe's leading manufacturers of top quality stainless steel tableware, produce a wide range of 18/10 hand-polished holloware for both domestic and catering use. Innovative design and reliability – these are the keywords for Alessi products.

Individuality and colour

New lines from David Hilton Cutlery, Wandsworth, London, lend individuality and colour to any table setting. The latest range from Hilton is styled in polka dot, mother-of-pearl with cappings in gold or platinum. Every piece of Hilton's cutlery combines a finely-balanced handle with a quality stainless steel blade producing a durable and dishwater-safe product.

1





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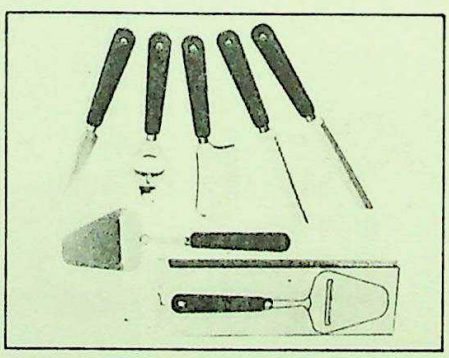

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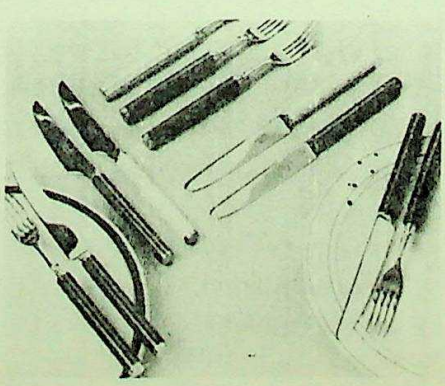

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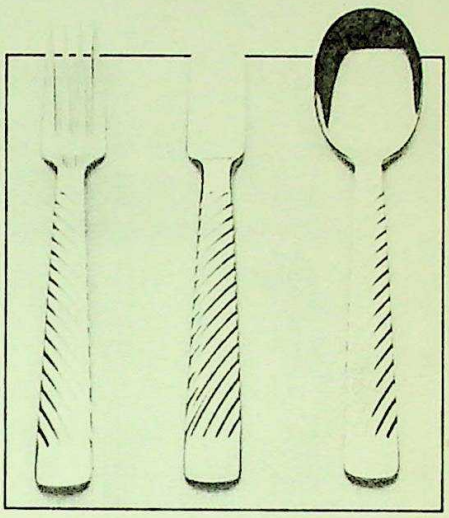

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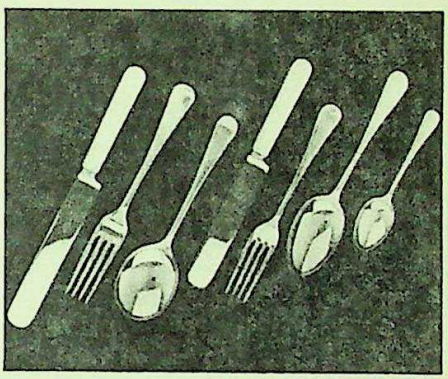

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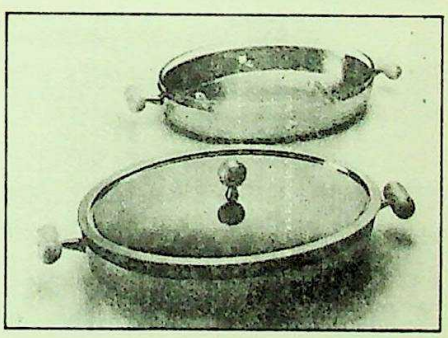


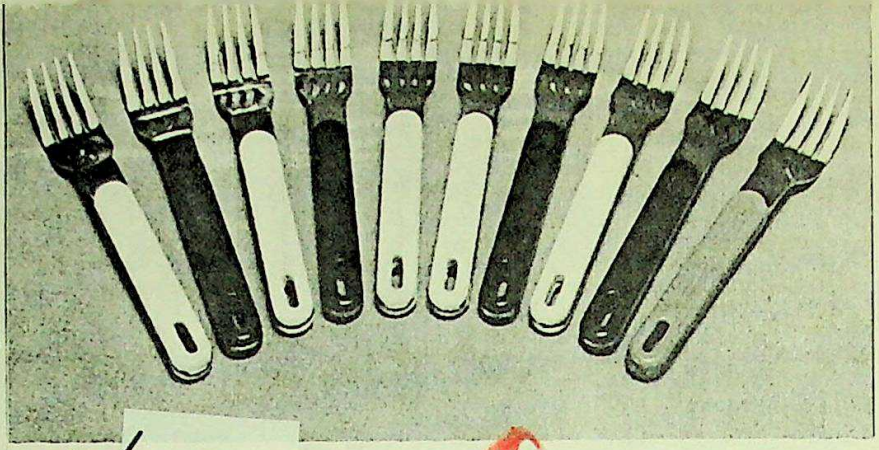
New from Arthur Price

'Sovereign', from Arthur Price of England, is not just another new cutlery pattern – it is a pattern with a unique difference for it has been created with a plain panel to take crests, badges, initials or coats of arms.

Although primarily intended for the hotel and catering industry, it is expected that it will also have a wide sale amongst specialist cutlery shops. It is available in 18/8 stainless steel and in three silver plated grades (Standard,

1 New tableware items from Gayer & Krauss. 2 'Regalia', a Yamazaki cutlery range from Courtier. 3 This Courtier cutlery range is called 'Othello'. 4 'Old English' from Nicholas John. 5 'Functionals' from Knobler International. 6 Alessi stainless steel. 7 David Hilton cutlery

continued overleaf



OCT. 1983
P. 116

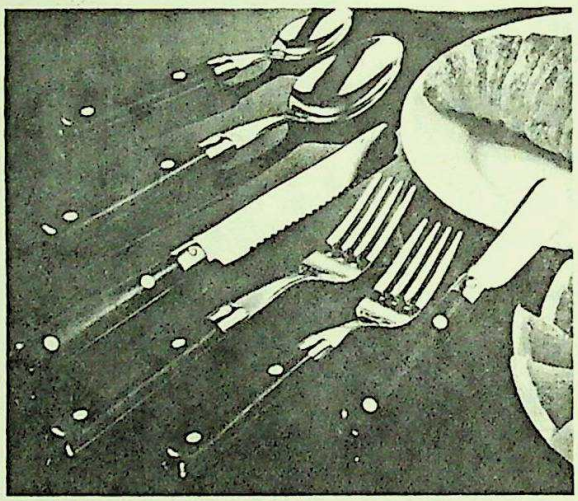
Scandia flatware set has plastic handles and comes in black, brown, navy, red, ivory, blue, yellow, peach, mint and lavender. Gift boxed. 24 pc. set is $29.95. MIC, P.O. Box 1999, Pittsburgh, Pa. 15230.

D7/664

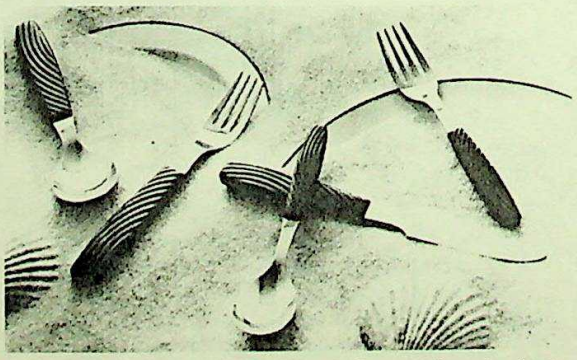
GIFTS & DECORATIVE ACCESSORIES.

All the Colors of the Rainbow

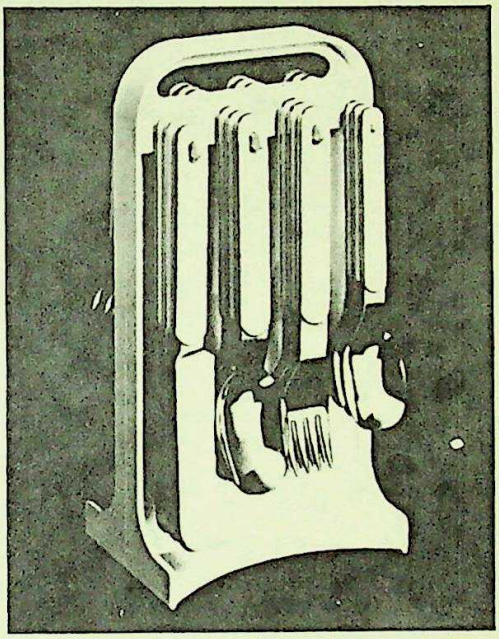
Attractive plastic handled stainless flatware creates a fashion look for color coordinated tabletops. This durable flatware, in brilliant rainbow shades, adds pizazz to parties and is perfect for indoor dining or al fresco feasts.



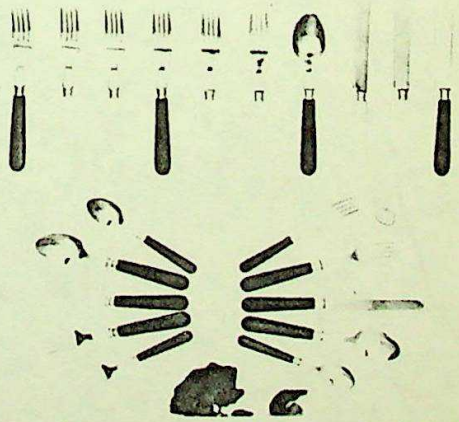
LePrix Stainless comes in bright blue, bordeaux red, pure white, daisy yellow and navy. $12.50 per five piece place setting. Ginkgo, P.O. Box 435, Downers Grove, Ill. 60515.



Casual Collection of Braid stainless steel and plastic flatware is issued in box sets. 20 piece service is $100. Yamazaki, 41 Madison Ave., New York 10010.



Color Mates with plastic handled stainless flatware come in four fashion colors. 24 pc. service is $39.95. Oneida Silversmiths, Oneida, N.Y. 13421.



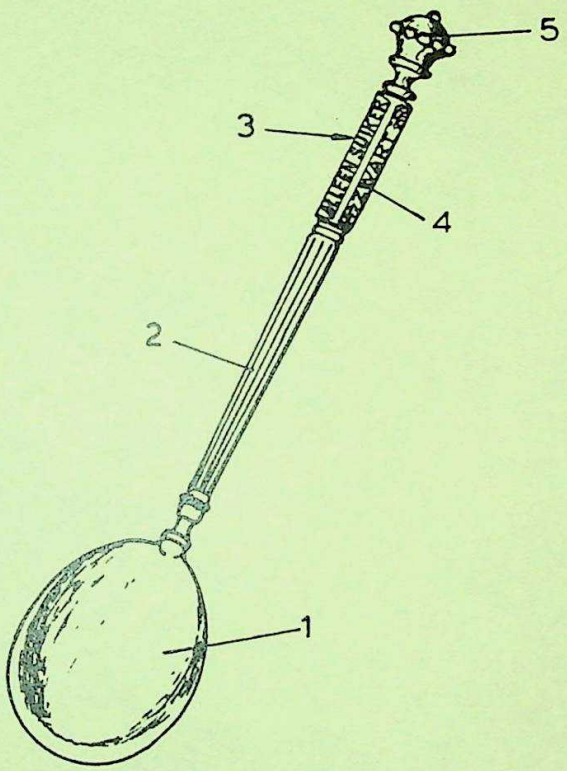
Paris flatware is available in seven different colors. $15 per place setting. Anacapa, P.O. Box "O," Palos Verdes Peninsula, Calif. 90274.

Ned.O.A. Nr. 8105562

D7/664

8105562
DECEMBER 10, 1981
NETHERLANDS

JULY 1, 1983
PATENT DATE



8105562

D7-
D7-151
AU 292 48307
NL 8105562
JUL 1983

DROS/ ★ P27 83-720926/30 ★NL 8105-562-A

Drink-stirring spoon - has coding segments turning round handle and lockable and indicating users requirements

DROST B 10.12.81-NL-005562

P85 (01.07.83) A47g-21/04 G09f-03

10.12.81 as 005562 (160TJ)

The stirring spoon is for drinks such as tea, coffee, cocoa etc, and affords a simple means of indicating to the hostess who does not require sugar, milk etc.

It has one or more coding segments turning round the handle axis and lockable so as to display the desired code towards the front. The setment can be in the form of a small block, with a number of coding positions at intervals round the periphery, being typically of square section with a coding on each side. It can be turned by friction into each of the coding positions. (7pp)

N83-130507

Octrooiraad

(10) A **Terinzagelegging** (11) **8105562**

Nederland (19) **NL**

(54) **Roerlepel met instelbare codering.**

(51) Int.Cl³.: A47G 21/04, G09F 3/00// G09F 23/00.

(71) Aanvrager: Bart Drost, Rijksstraatweg 78 te 3921 AK Elst (U).

(74) Gem.: Ir. H.J.G. Lips c.s.
Haagsch Octrooibureau
Breitnerlaan 146
2596 HG 's-Gravenhage.

(21) Aanvrage Nr. 8105562.

(22) Ingediend 10 december 1981.

(32) - -

(33) - -

(31) - -

(62) - -

(43) Ter inzage gelegd 1 juli 1983.

De aan dit blad gehechte afdruk van de beschrijving met conclusie(s) en eventuele tekening(en) bevat afwijkingen ten opzichte van de oorspronkelijk ingediende stukken; deze laatste kunnen bij de Octrooiraad op verzoek worden ingezien.

Roerlepel met instelbare codering.

De uitvinding heeft betrekking op een roerlepel voor genotsdranken zoals koffie, thee, en chocolade.

Bij de consumptie van dergelijke dranken, in het bijzonder indien er grotere gezelschappen bij betrokken zijn, kunnen zich praktische problemen voordoen. Bij een koffievisite met een betrekkelijk groot aantal gasten bijvoorbeeld zal het voor de gastvrouw moeilijk zijn te onthouden, wie van de gasten wel of geen melk en wel of geen suiker in zijn of haar koffie gebruikt. In een dergelijk geval zou het bijzonder gemakkelijk zijn, wanneer elke gast bij zijn kopje een koffielepel zou hebben, waarop reeds zou zijn aangegeven, hoe de betreffende gast zijn koffie wenst te gebruiken. Ook bij vergaderingen zou een dergelijke voorziening bijzonder gemakkelijk zijn.

Een ander probleem kan zijn het onthouden, welk kopje van welke gast is, in welk geval een bepaalde codering, bijvoorbeeld een nummer of naam, de gastvrouw zou kunnen helpen het juiste kopje bij de juiste gast te brengen.

Volgens de uitvinding kan dit soort problemen worden opgelost door middel van een roerlepel, die een instelbare codering bevat. Deze roerlepel heeft volgens de uitvinding het kenmerk, dat de lepelsteel ten minste één over de steelas verdraaibaar coderingssegment bevat, dat in een aantal standen vergrendelbaar is, en in elke vergrendelde stand aan de steelvoorzijde een bepaalde codering te zien geeft.

Daarbij kan het coderingssegment op doelmatige wijze een blokje zijn met een aantal over de omtrek verdeelde coderingsplaatsen. Bijzonder praktisch kan zo'n coderingsblokje daarbij een in doorsnee vierkant blokje zijn, op elk van zijn vier zijkanten voorzien van een codering. In het geval van een koffielepel kan deze codering bijvoorbeeld bestaan uit vier gebruiksaanduidingen, bijvoorbeeld suiker, melk, suiker plus melk, en zwart. In het geval van een koffievisitie, of andere bijeenkomst waarbij koffie gedronken wordt, kan elke gast of aan-

wezige zijn eigen lepeltje instellen op de gewenste codering, bijvoorbeeld suiker, zwart, enz., waardoor bij het inschenken van de koffie gemakkelijk te zien is, wat de gebruiker in zijn koffie wenst.

Het lepeltje kan ook gecodeerd zijn voor verschillende dranken, of andere gedifferentieerde mogelijkheden.

Voor het in de verschillende coderingsstanden vergrendeld houden van het coderingsblokje bestaan tal van praktische mogelijkheden. Zo kan bijvoorbeeld de uitvoering zodanig zijn, dat het blokje met wrijving verdraaibaar is in elk van zijn coderingsstanden. Een andere mogelijkheid is, dat het blokje vastschroefbaar is in elk van zijn coderingsstanden. Deze uitvoeringsvorm opent verder de mogelijkheid, dat het blokje verwisselbaar is voor een blokje met andere codering.

Het is volgens de uitvinding ook mogelijk, dat het blokje, of een aangrenzend steeldeel hol is uitgevoerd, en een veersnapmechanisme bevat voor het vergrendelen van het blokje in elk van zijn coderingsstanden. Eventueel kan een dergelijke uitvoeringsvorm aan het einde van de steel een drukknopmechanisme bevatten, dat er voor zorgt, dat bij elke druk op de knop een volgende coderingsstand naar voren wordt gebracht.

Het is volgens de uitvinding verder mogelijk, dat de lepelsteel een aantal achter elkaar geplaatste coderingselementen bevat. De uitvoering kan daarbij zodanig zijn, dat de lepelsteel een aantal achter elkaar geplaatste losneembare coderingsblokjes bevat, die kunnen worden vastgezet door een eindschroef.

De afzonderlijke coderingsblokjes kunnen bijvoorbeeld op de verschillende zijkanten cijfers of letters bevatten, waardoor getallen of namen kunnen worden samengesteld, die aan het betreffende lepeltje een bepaalde identiteit geven. Op deze wijze kan men er voor zorgen, dat in een groter gezelschap elke gast zijn eigen koffie of theekopje kan identificeren met bijvoorbeeld zijn naam of een getal.

De uitvinding zal thans nader worden toegelicht aan de hand van de tekening, waarin, uitsluitend bij wijze

van voorbeeld, een uitvoeringsvorm van een roerlepel volgens de uitvinding is weergegeven. In de figuur is een koffielepeltje getoond met een lepelblad 1 en een steelgedeelte 2. Aan het van het lepelblad afgelegen uiteinde van dit steelgedeelte en in het verlengde daarvan bevindt zich een in dwarsdoorsnede vierkant blokje 3, dat draaibaar is over een niet weergegeven as in het verlengde gelegen van en verbonden met de steel 2. Aan het vrije einde van deze steelas bevindt zich een knop 5, die zorgt voor de bevestiging van het geheel.

Het blokje 4 heeft op elk van zijn vier zijkanten 4 een gebruiksaanwijzing staan, zoals zwart, melk plus suiker, enz. Door nu de gewenste gebruiksaanwijzing naar voren te draaien, zodat deze zichtbaar is, wanneer het lepeltje op het schoteltje van een kopje ligt, kan de gebruiker aangeven, hoe hij zijn koffie wenst te drinken.

In de getoonde uitvoering is het coderingsblokje 4 met wrijving draaibaar tot elk van zijn coderingsstanden. Deze wrijving dient zodanig te zijn, dat enerzijds gemakkelijk gedraaid kan worden, anderzijds er geen verdraaiïng kan optreden, wanneer dit niet gewenst is.

Alternatief kan de knop 5 een schroefknop zijn, die door aandraaien zorgt voor een vasthouden van het blokje in een gewenste stand.

De getoonde uitvoering biedt het voordeel, dat de lepelsteel dun en met een aantrekkelijk uiterlijk kan worden vervaardigd, waarbij het blokje kan bijdragen tot de sierlijkheid van het geheel.

Hoewel de uitvinding in het bovenstaande is beschreven aan de hand van één uitvoeringsvoorbeeld, zal het duidelijk zijn, dat er tal van andere uitvoeringsmogelijkheden, varianten, enz. mogelijk zijn. Zo kan het blokje bijvoorbeeld in zijn verschillende coderingsstanden vergrendeld worden gehouden met behulp van een of ander veersnapmechanisme, terwijl het blokje niet in doorsnee vierkant behoeft te zijn, maar bijvoorbeeld zeshoekig of rond kan zijn uitgevoerd. Ook is het mogelijk, dat er in plaats van één blokje twee of meer blokjes achter elkaar worden geplaatst, zodat men het aantal coderingsmogelijkheden kan verhogen.

Bij een speciale uitvoeringsvorm is het verder mogelijk, dat een aantal kleine, bijvoorbeeld vierkantsblokjes, achter elkaar op het eindgedeelte van een lepelsteel plaatsbaar en vastzetbaar zijn in verschillende standen. Hierdoor krijgt men de mogelijkheid om aan een lepel elke gewenste codering, bijvoorbeeld via uit afzonderlijke letters opgebouwde woorden, of uit afzonderlijke cijfers opgebouwde getallen aan de lepel mee te geven.

Andere varianten, mogelijkheden enz., zullen na het bovenstaande duidelijk zijn.

- conclusies -

- C o n c l u s i e s -

1. Roerlepel voor genotsdranken zoals koffie, thee, chocola, m e t h e t k e n m e r k, dat de lepelsteel ten minste één over de steelas verdraaibaar coderingssegment bevat, dat in een aantal standen vergrendelbaar is, en in elke vergrendelde stand aan de steelvoorzijde een bepaalde codering te zien geeft.

2. Roerlepel volgens conclusie 1, m e t h e t k e n m e r k, dat het coderingssegment een blokje is met een aantal over de omtrek verdeelde coderingsplaatsen.

3. Roerlepel volgens conclusie 2, m e t h e t k e n m e r k, dat het coderingsblokje een in doorsnee vierkant blokje is, op elk van de vier zijkanten voorzien van een codering.

4. Roerlepel volgens conclusie 2 of 3, m e t h e t k e n m e r k, dat het blokje met wrijving verdraaibaar is in elk van zijn coderingsstanden.

5. Roerlepel volgens conclusie 2 of 3, m e t h e t k e n m e r k, dat het blokje vastschroefbaar is in elk van zijn coderingsstanden.

6. Roerlepel volgens conclusie 2 of 3, m e t h e t k e n m e r k, dat het blokje of een aangrenzend steeldeel hol is uitgevoerd en een veersnapmechanisme bevat voor het vergrendelen van het blokje in elk van zijn coderingsstanden.

7. Roerlepel volgens conclusie 1, m e t h e t k e n m e r k, dat de lepelsteel een aantal achter elkaar geplaatste losneembare coderingsblokjes bevat, die kunnen worden vastgezet door een eindschroef.

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JUNE, 1983
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continued from page 12

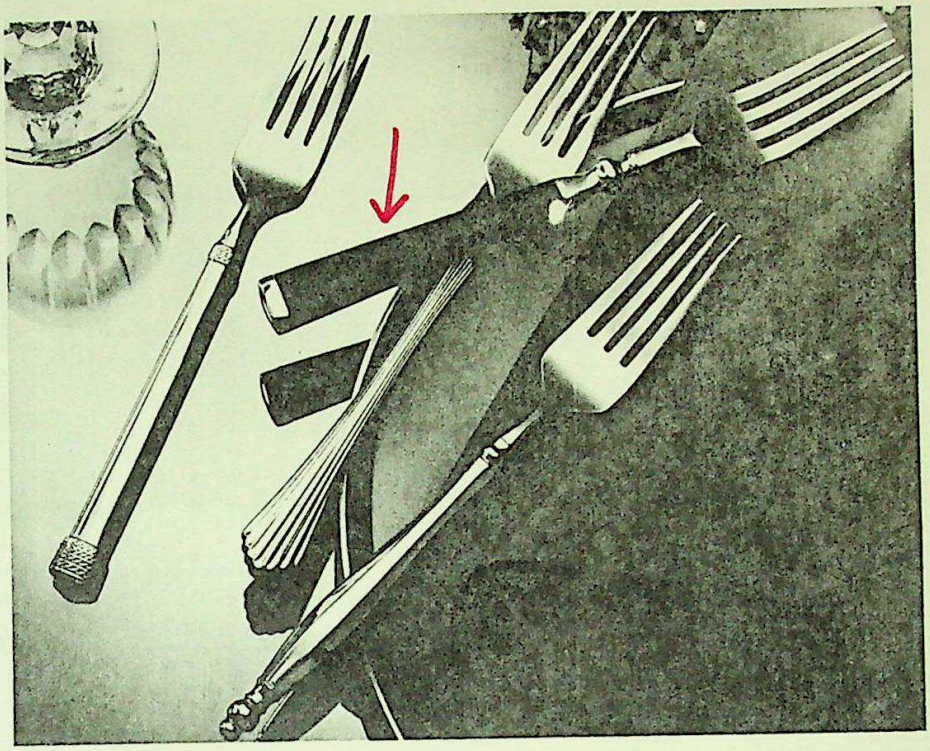
Oneida's chairman, John Marcellus, reported that all business segments of the company showed fourth quarter sales improvement over the third quarter with the exception of the domestic tableware, which continued to reflect the adverse effects of the prolonged recession on retail sales. In the tableware area, Marcellus said the company had taken several 'costly though necessary steps during the fourth quarter to lay the foundation for improved performance in 1983.' He said the company reduced its domestic inventories, closed an unprofitable branch in Belgium, wrote down its assets in Mexico as a result of the peso devaluation and increased reserves for uncollected accounts receivable.

In February, Oneida announced the formation of a new worldwide tableware organisation, the Oneida Silversmiths Group, which encompassed Oneida's tableware companies in the United States, Canada, Mexico and the United Kingdom. The consolidation of marketing, production and management resources is expected to upgrade service to tableware customers in major markets. Heading the new group is Robert E Sanderson, formerly president of the Oneida Silversmiths division. Wendell Wild succeeds Sanderson as president of the silversmiths division. Wild was previously general manager of the division.

On the retail level in the US, Oneida Silversmiths has introduced its new Oneida Shop concept. The merchandising programme features all of Oneida's American-made products, flatware, holloware and gift items in an exclusive area on the store selling floor. Stores initially featuring the Oneida shop are Highbee's, Cleveland, OH, and Dayton's of Minneapolis. The concept features special fixturing for flatware and holloware products, special signing and colour photos used with merhandise displays.

International Silver seeks new parent

Meriden. CT – International Silver Company, a subsidiary of INSILCO, is continuing its research and development and promotion of its flatware, holloware and crystal lines despite its parent company's search for a new owner of the division. In a statement made earlier this year, INSILCO confirmed that it was seeking a buyer for the silver company, but would continue to support the division until a new buyer was found. International Silver, in the meantime, has continued its marketing efforts in addition to introducing a new crystal line late in 1982. One of the company's most notable contributions to US tableware, though, has been the expansion of its 'Dimensions III' stainless flatware line. A high-end line, Dimension III features a three-dimensional design to its patterns. This month International Silver introduces retailers to its latest addition to the line, 'Nocturnal', featuring a moulded black handle with contrasting accents in stainless. The handle's material is moulded to the metal adding to the pattern's quality



Above: Black handled 'Nocturnal' is a new addition to 'Dimension III'. See 'International Silver seeks new parent. Right: In fine china Lenox 'Eternal' was the favourite ... See 'What the brides like'

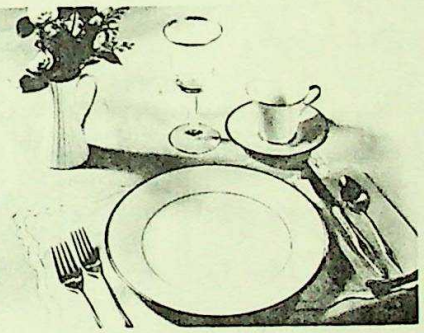
appeal. It is hoped that this pattern will fit the need for more 'transitional' designs (a term applying to primarily dinnerware that falls somewhere between formal and casual lines). The 'Nocturnal' flatware pattern is appropriate for casual settings but also creates a drama for more formal occasions as well. The retail price for the stainless flatware is $55 (£36.6) for a five-piece place setting.

International Silver continues to be aggressive in its retail objectives. During the spring markets, the company introduced additions to its glassware holloware line that include International stainless serving pieces, new silverplated flatware and new stainless flatware in a more 'affordable' price range.

What the brides like

A recent survey of bridal pattern preferences in the US finds that brides still prefer very traditional patterns in their crystal, fine china and flatware. The survey, conducted annually by *China Glass & Tableware* magazine, Clifton, NJ, included the bridal registrations of over 74,000 brides from department stores, specialty shops and jewellery stores. The survey found that most brides-to-be register for both formal and casual tableware. Despite hard economic times, bridal registrations increased over 1981 registrations nationwide as well, proving the bridal registry to be a strong merchandising tool for tableware departments that faced sagging sales last year.

Leading patterns in the survey include



Waterford's 'Lismore' in crystal, a hand-blown favourite among brides. This pattern has been the perennial favourite for over ten years. In fine china, Lenox's 'Eternal' was the favourite, followed closely by Noritake's 'Shenandoah,' a recent introduction, 'Adagio', and 'Marywood'. In casual dinnerware the winner was 'Kilkee', from Noritake's Irish line of dinnerware, followed closely by Mikasa's 'Silk Flowers' and Dansk's 'Christianshaven Blue'. In sterling flatware, leading pattern was 'Gorham's 'Chantilly', followed by '18th Century', by Reed & Barton and 'Old Master', by Towle Silversmiths. In silverplate flatware, a growing category that has slowed somewhat since the price stabilisation of sterling flatware, leader was 'Affection', by Oneida. In stainless flatware leaders were 'Dover', 'Satinique', and 'Chateau' all by Oneida. In the various categories, British leaders included Doulton's 'Harlow' in 16th place in fine china, Wedgwood's 'Runnymede Blue' in 17th place and Minton's 'Jasmine' in 19th spot. Royal Worcester's 'Evesham' came in at 17th place in casual dinnerware, with Wedgwood's 'Country Ware' in 22nd place and Denby's 'Castile', in 25th spot.

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FEB. 1983

Gleaming Gifts
in silver & goldplate

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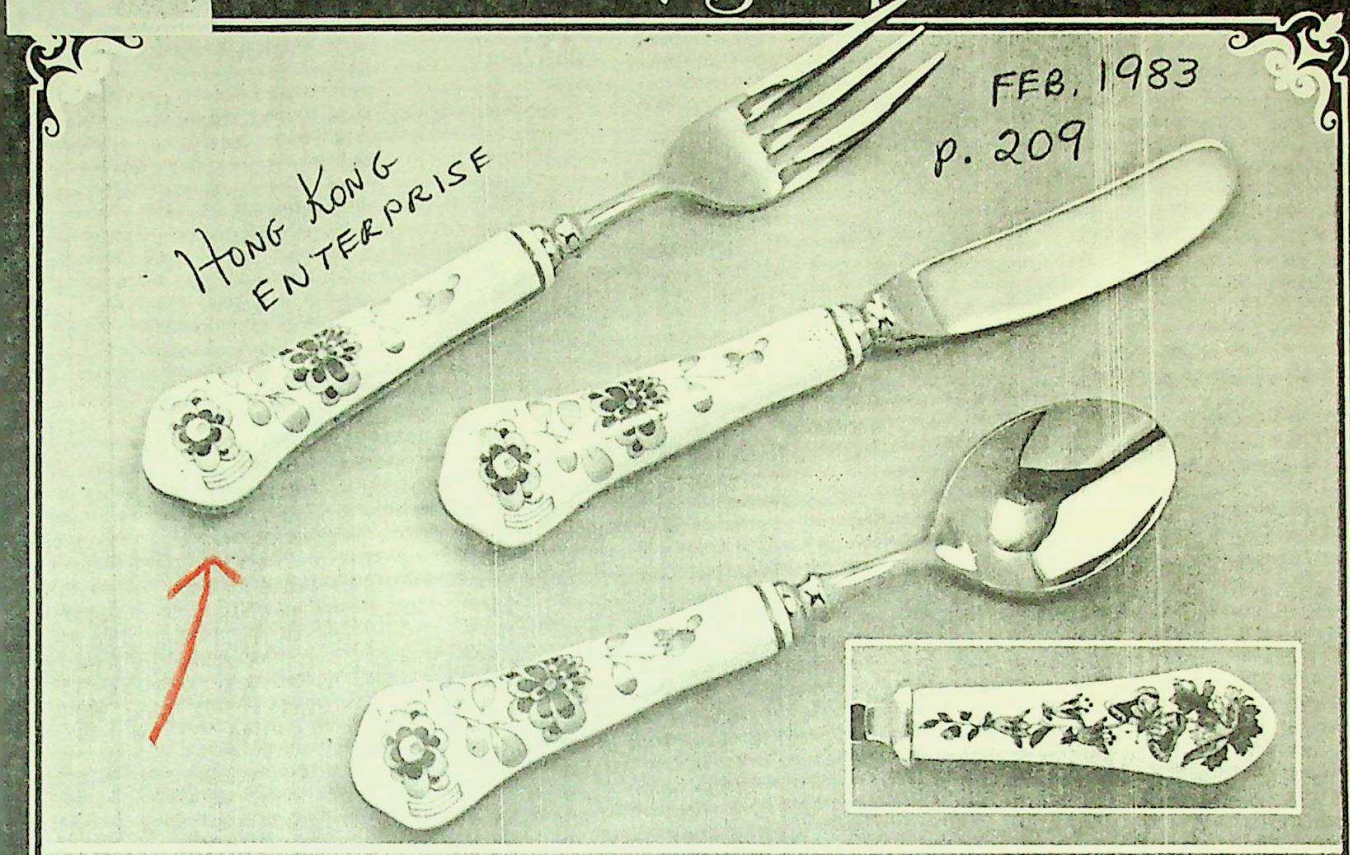

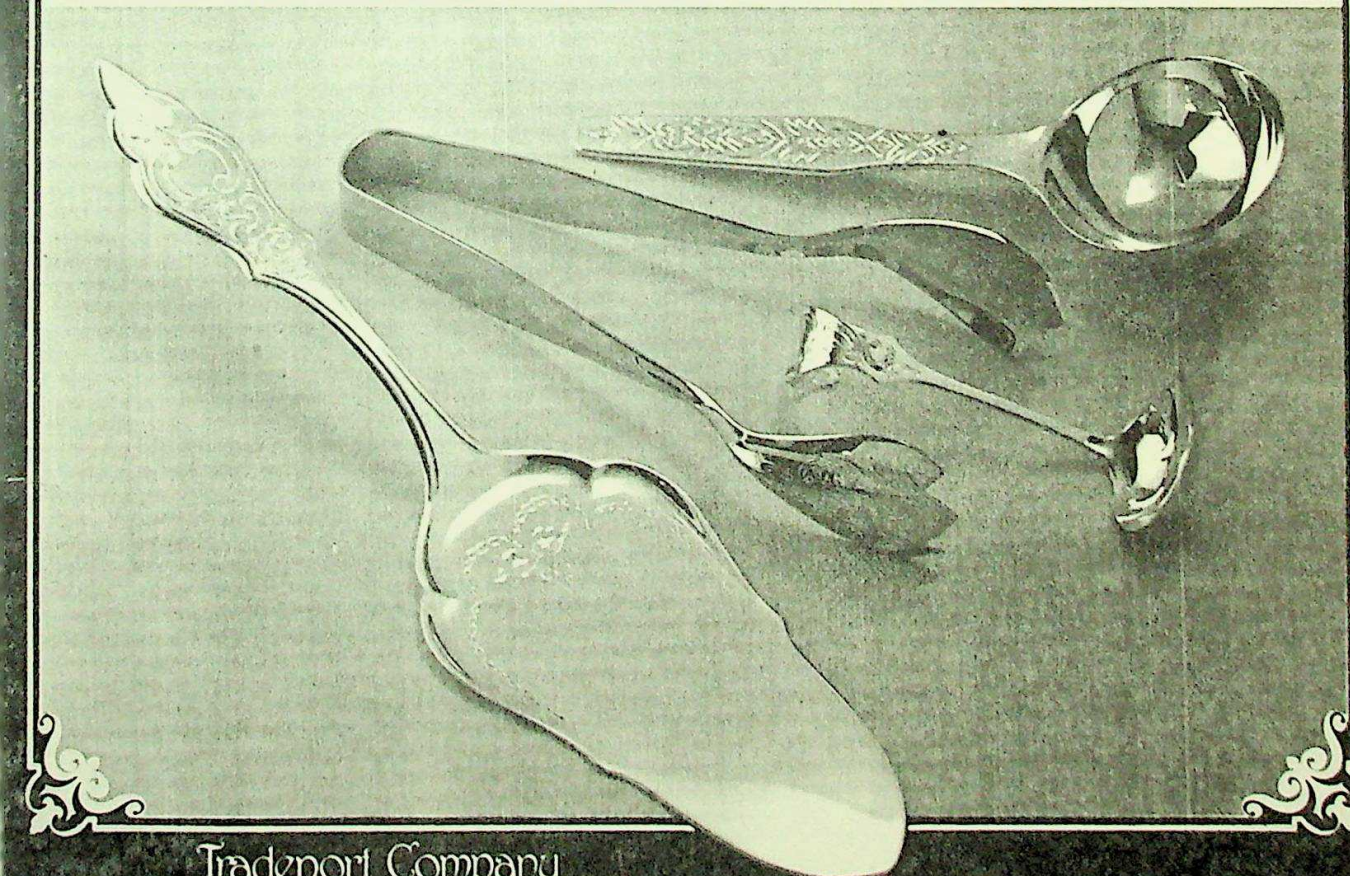

Tradeport Company

1604B, CHUNG KIU COMMERCIAL BUILDING,
47-51 SHANTUNG STREET, KOWLOON. TEL: 3-322698 (3 LINES)
CABLE "TRAPORCO" H.K. P.O. BOX K 1292, KLN. TELEX 39061 TPTCO HX

NEW PRODUCTS

NOVEMBER, 1982
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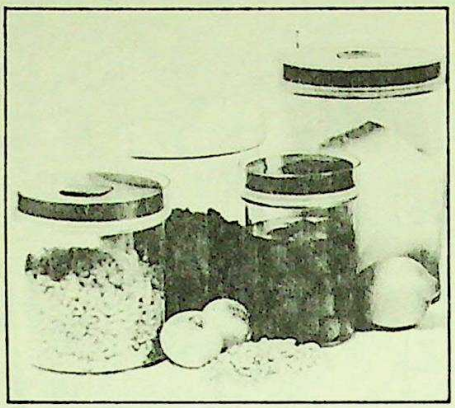
1



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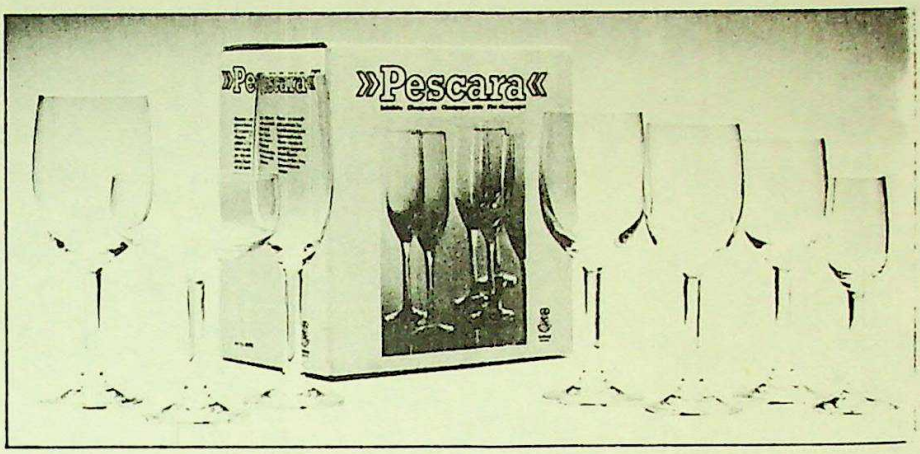

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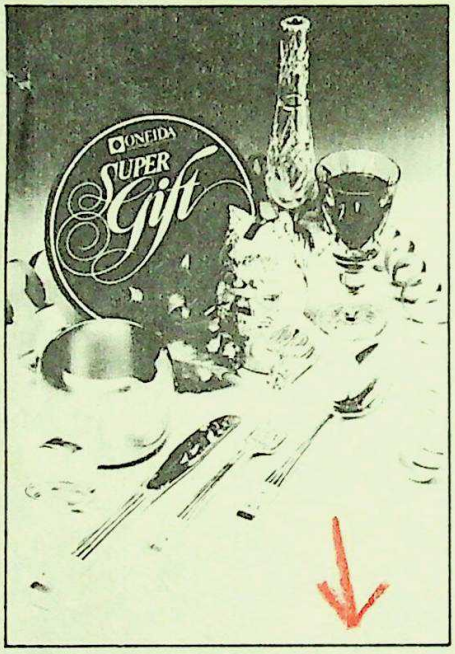


4

1 Kold Plast of Denmark has launched a new 'pull top' range of kitchen canisters, available in the UK from Shireclose. The new range is available in six sizes and with red, white, blue or brown lids

2 Courtier has introduced an inexpensive glass range from Thomas of Germany. 'Pescara' is machine-made with a special finish to give the rims a hand-made appearance

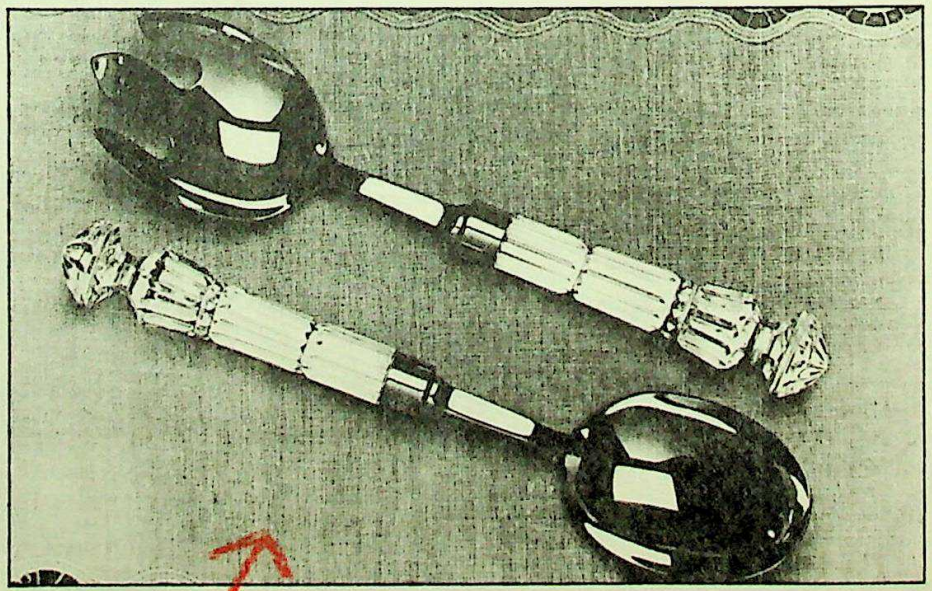
3 Pictured are some items in the new 'Super Gift' range from the Oneida Tableware Collection. The range includes 24 items from Oneida, Old Hall and Bridge Crystal – all retailing at special prices

4 Designed by Susan Williams-Ellis, this soup tureen and ladle is produced by Portmeirion Potteries. Decorations shown here are 'Botanic Garden' and 'Pomona'

5 Among the latest designs to be introduced by Waterford Crystal are these salad servers with lead crystal handles. They form part of the company's new cutlery series which includes carvers, butter, cheese and bar knives and a bridal knife

6 Villeroy & Boch has produced a small range of gift items in its popular 'Naif' design. The items show a variety of Christmas and winter scenes by French painter Laplau. Available in the UK from Courtier Company

5



6

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NEW PRODUCTS

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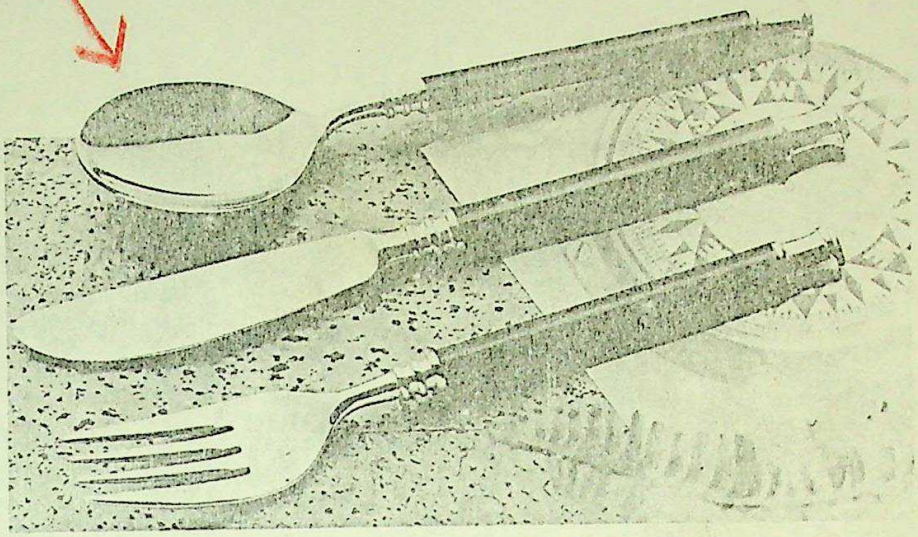
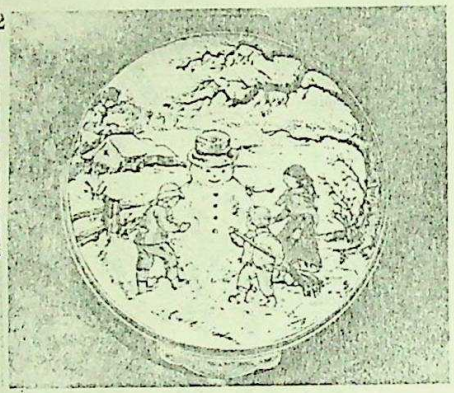


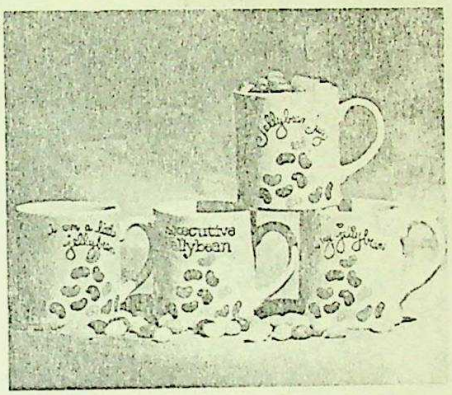
1 'Captain's Dinner' is the name of this cutlery range from BSF Bremer Silberwaren of West Germany. The cutlery is produced in solid steel with handles in black-brown sealed wood enhanced with 24 carat gold

2 Pictured is the 'Anno Domini' 1981 Christmas box from Crummles & Co. This is the most recent introduction in the 'Anno Domini' series of annual boxes and features a Christmas scene in enamel on the lid with a scarlet red base

3 Grindley of Stoke's latest range of coffee mugs – the 'Jelly Bean' series – is expected to be popular in the United States as the jelly bean is said to be President Reagan's favourite sweet



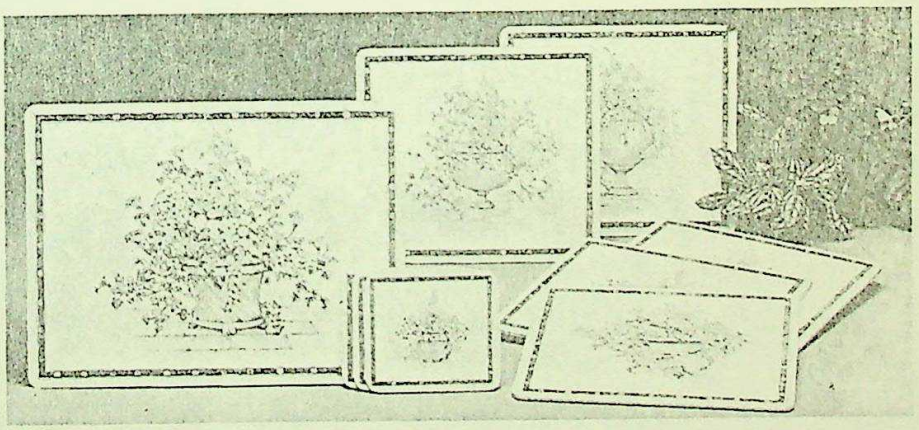
6 'Les Anémones de Bernard Buffet' is the name of a new range from Bernardaud of Limoges, France. It is the first in a series of high quality porcelain tableware decorated by famous contemporary artists. For the first range, Bernard Buffet has decorated the pieces with anemones treated in his own particular style



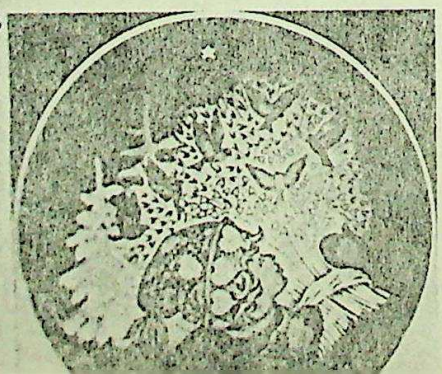
7 Shown here is the Canterbury Tales plate by Mason's Ironstone (a member of the Wedgwood group). This is the first in a new series of plates featuring characters from Chaucer's Canterbury Tales. This plate has the Knight as a centre scene surrounded by a multi-coloured border effect and gold edge-line

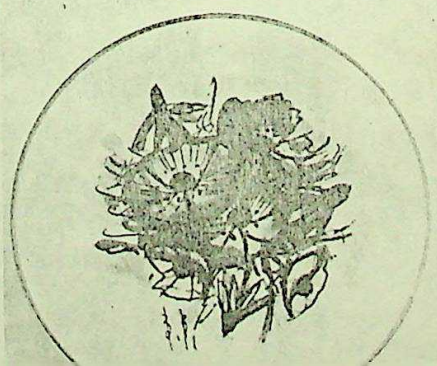
continued overleaf

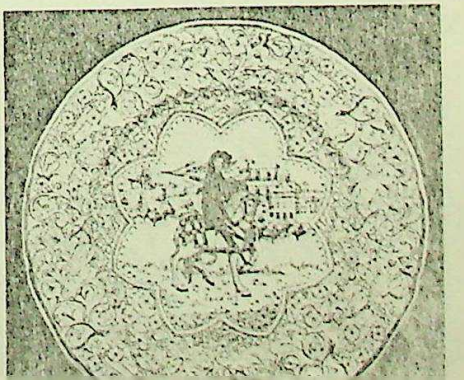
4 'Garden Urns' is the name of this new range of table mats from Taunton Vale featuring six romantic scenes from an English country garden. 'Garden Urns' is available in place mat, server and coaster sizes, with a choice of either melamine or Taunton Vale's new, highly durable, heat resistant 'traditional' finish



5 Bing & Grondahl's Christmas Plate for 1981 is entitled 'Christmas Peace'. The attractive cobalt blue and white design shows a child carrying home Christmas holly with stately firs in the background. Doves flutter and the Christmas star shines brightly over the scene







D7/664

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HONG KONG ENTERPRISE
REC'D. 2-12-81 p. 136

Leader in classy design...

Chuang's Cutlery and Hollowware Ltd.
A subsidiary of Chuang's (Holdings) Ltd.

a ue

D7/664

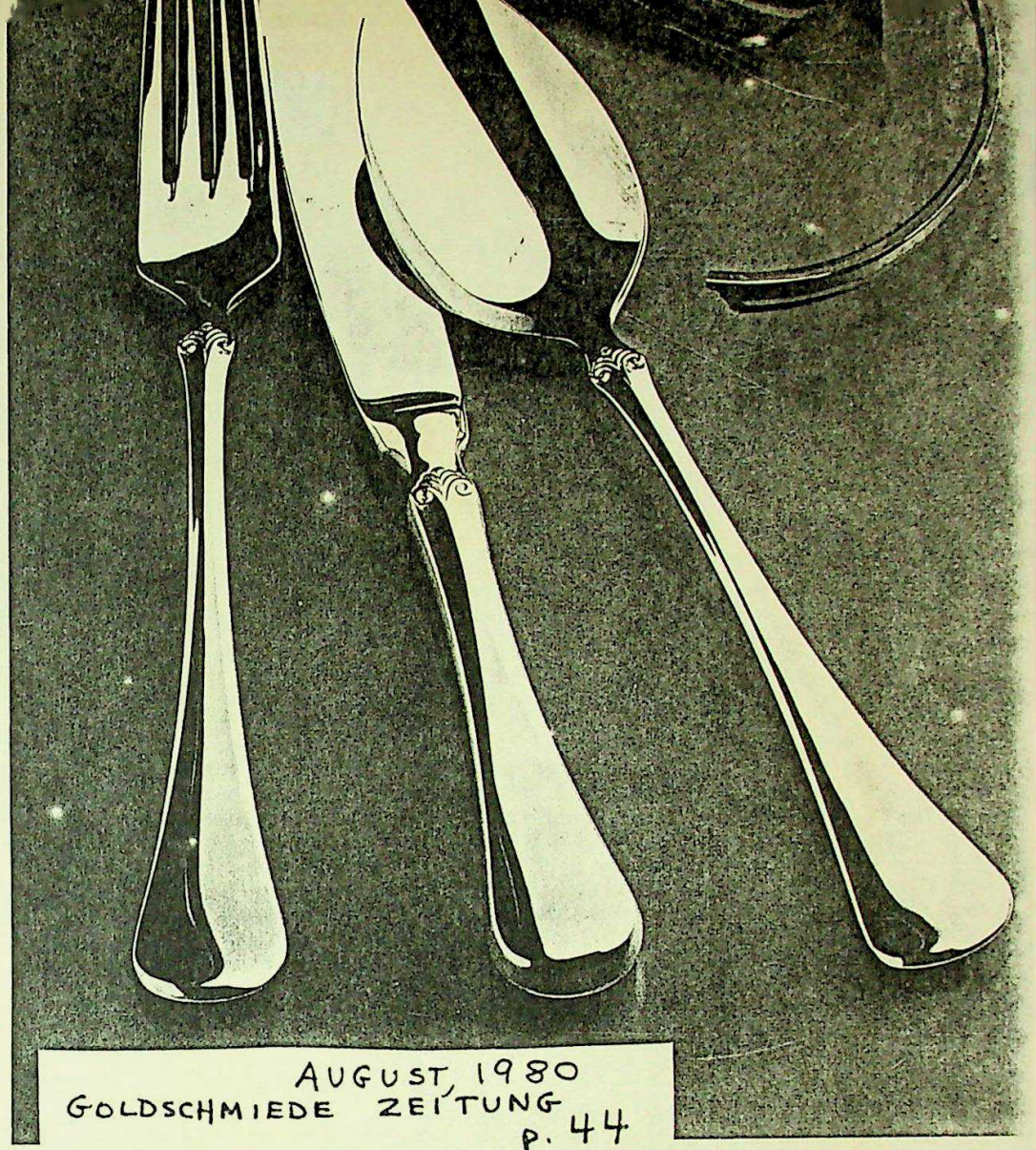
1
Ein neues Edelstahlbesteck mit der klassischen Eleganz der einfachen Form präsentierte Auerhahn. Die Wechselwirkung von dezenter Linienführung und Ornamentik verleiht dem Besteck eine zeitlose Wirkung. Ein Beispiel dafür, daß es auch in der günstigeren Preisklasse gute Besteckmodelle geben kann. Auerhahn Besteckfabrik, Altensteig

2
Die rustikale Note prägt den Charakter dieses Besteckmodells „Bordeaux" der Bremer Silberwarenfabrik. Hochglanzpolierter Edelstahl und genietete Griffe aus schwarzem Kunststoff sind die verwendeten Materialien. BSF Bremer Silberwarenfabrik Verkaufs GmbH, Bremen

3
In höchster Vollendung nach klassischen Originalen geschaffen. Die Silberbestecke „Spaten", „Faden", „Chippendale", „Barock" und „Rokoko" der Firma Gebrüder Reiner, Silbermanufaktur von 1874, Krumbach/Bayern

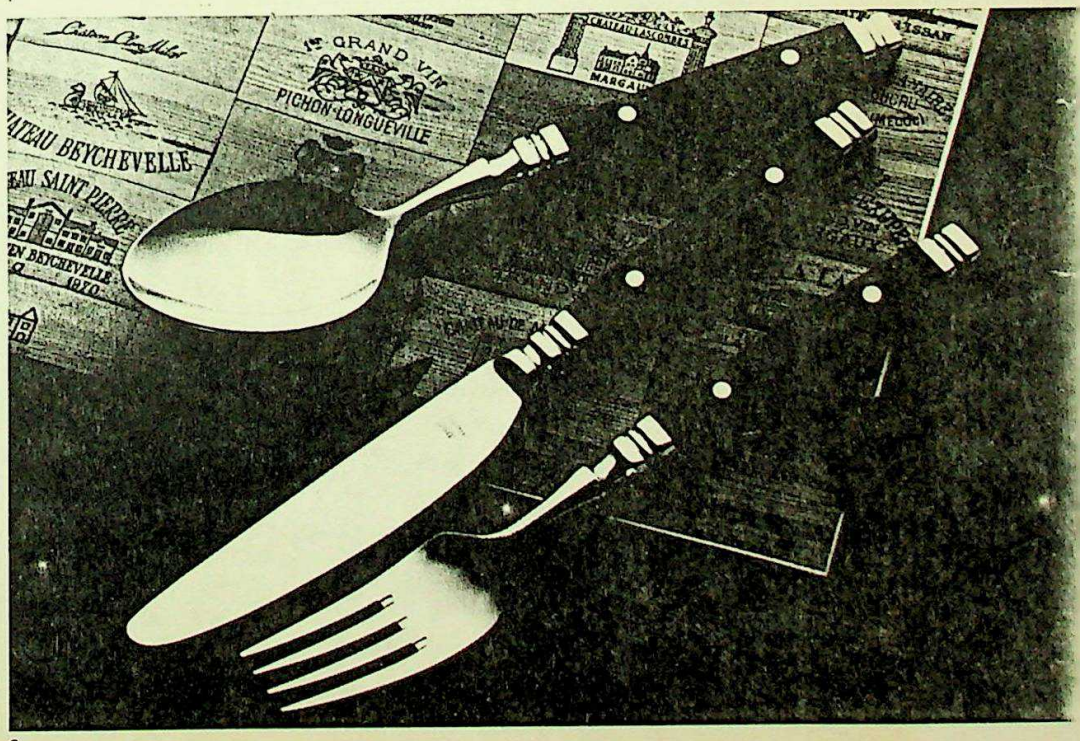
4
„Decor Classique" heißt eine Besteckserie aus dem Hause Christoph Widmann, die sich an den französischen Decors des auslaufenden 19. Jahrhunderts orientiert. Kennzeichen ist die stilisierte Limone, die den Besteckschaft krönt. Die Decordetails der Besteckserie werden in Handarbeit ziseliert. In 835/000 Silber oder 90 g Hartglanzversilberung. Aus der Silberwarenfabrik Christoph Widmann, Pforzheim

5–6
Ein gutes Besteck besteht nicht nur aus Messer, Gabel und Löffel, sondern umfaßt auch Einzelteile wie Gemüselöffel, Fleischgabel oder Schöpflöffel. Dazu gibt es noch eine ganze Reihe von Einzelteilen, wie z. B. die Serviettenringe, die früher zu jedem Besteckmuster gehörten, heute aber der Rationalisierung zum Opfer gefallen sind. Als einziger Besteckhersteller in Deutschland stellt zum Beispiel die Firma Robbe & Berking, Flensburg, zu jedem seiner Modelle noch entsprechende Serviettenringe her. Diese werden in einer schweren Materialqualität angeboten.



AUGUST, 1980
GOLDSCHMIEDE ZEITUNG
p. 44

1



2

D7/664

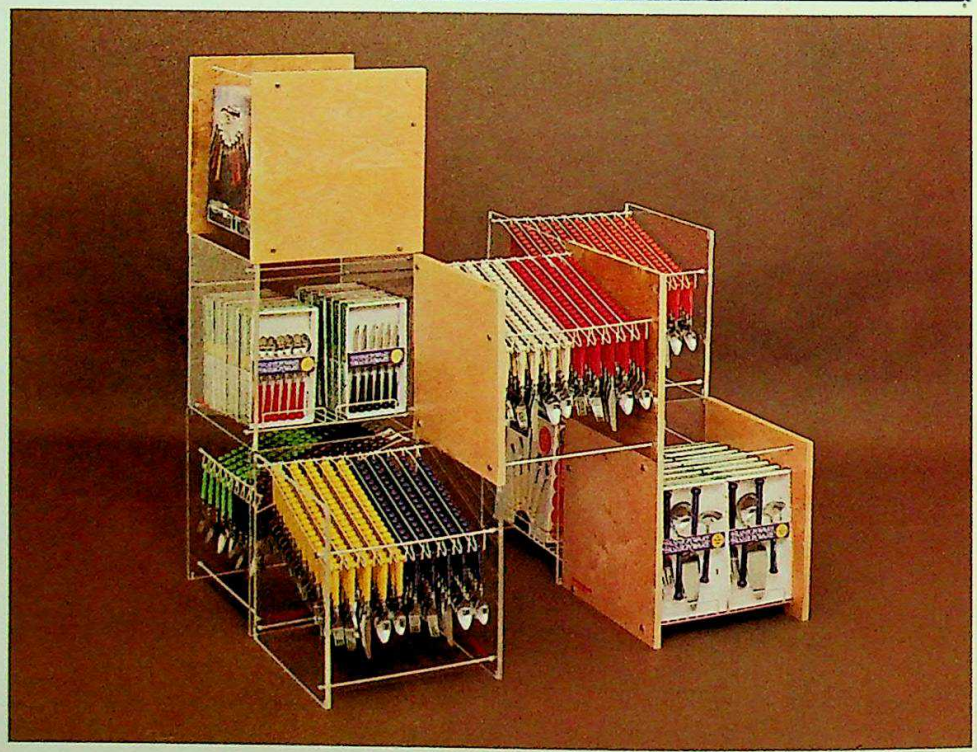
Mail room date 6-11-1980

Fashionware

plus GOURMETWARE & NEW WINCHESTER,
the bright and colorful melamine handle patterns.

FASHIONWARE

GOURMETWARE



NEW WINCHESTER

OXFORD HALL
MELAMINE HANDLE FLATWARE

• HOUSE & GARDEN COLORS
• COLORFAST & DISHWASHER SAFE
• 2 YEAR WARRANTY

Oxford Hall flatware, combining quality stainless steel and plastic handles, is designed to provide you with years of virtually carefree service. Oxford Hall stainless steel blades, tines and bowls will not rust or corrode...and the specially compounded handles are warranteed to be colorfast, dishwasher safe and unbreakable under normal usage.

Oxford Hall will recondition or replace (at their option), without charge, any piece containing original defects in material or workmanship. This warranty applies for two years from date of original purchase, for the original purchaser. It does not apply to any damage caused by accident or abuse.

If any piece or pieces fail to conform to this warranty, return them to Oxford Hall Silversmiths, Ltd., at the address below. This warranty gives you specific legal rights and you may also have other rights, which vary from state to state.

Att: Customer Service, Oxford Hall
Silversmiths, Ltd.
03 Westbury Avenue, Carle Place, N.Y. 11514

OXFORD HALL
SILVERSMITHS, LTD.
NEW YORK • LONDON

OXFORD HALL SILVERSMITHS, LTD.
225 FIFTH AVENUE - SUITE 529
NEW YORK, N.Y. 10010 (212) 686-3223.

GENERAL ELECTRIC CO. housewares and audio business division (Bridgepost): The company has entered the home intrusion market with Zonar Burglar Alarm, an area protector which utilizes an ultrasonic beam to detect intruders.

The sonar unit monitors an area of up to 30 ft. in length. It can be set to allow for a 10-second alarm delay and each unit can be individually coded so that only the owner can silence the alarm. The device, which operates on a 9-volt battery, is made of high-impact plastic, measures 7 inches wide X 4 inches deep X 3² inches high, and has a suggested retail of $69.95.

ed Jan. 31, Toro sales were $87.7 million, compared with $49.1 million for the previous second quarter. Net earnings for the quarter were $5.1 million or 91 cents per share, up from $2.5 million or 46 cents per share, in 1978.

for the second quarter, too, with an increase of 53.2 per cent.

Chairman David T. McLaughlin said field inventories of walk power mowers were at low levels with current orders "20 per cent higher than a year ago, indicating

April 10 to holders of March 20. This is the company's fourth dividend increase in the past year, starting with a raise from 8 to 10 cents in April 1978, to 12½ cents in July 1978 and to 15 cents in January 1979.

financial

Lowe's January Sales Rise 30% to $47M

NORTH WILKESBORO, N.C. (FNS) — Lowe's Co.s Inc. reported January sales increased 30 per cent to $47,475,000 from $36,550,000.

Average daily volume was up 26 per cent, the company said, with one more business day in January 1979.

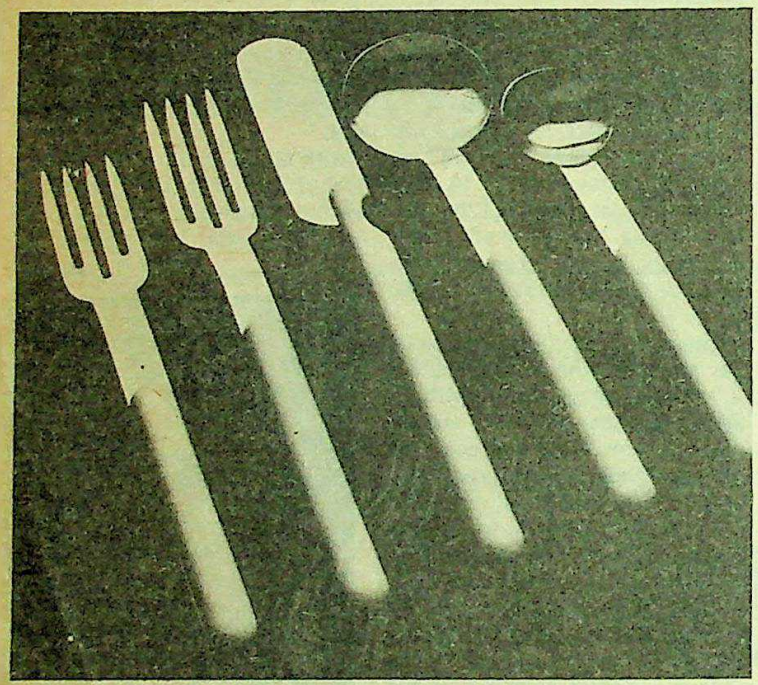
Sales for the company's 1978 fiscal year totaled $794,900,000, an increase of 20.1 per cent over 1977 sales of $661,600,000.

Five home centers were opened by the chain during January, bringing the total number in operation to 199 in 19 states. The five new units are located in Little Rock and Pine Bluff, Ark.; Cookeville, Tenn.; Danville, Ky. and Marion, Ill.

Scotty's 4-Week Sales Climb Above 36% Take 36.6% Upcurve

WINTER HAVEN, Fla. (FNS0 — Scotty's Inc. reported sales for the four weeks ended Feb. 24 were up 36.8 per cent to $16 million from $11.7 million a year ago.

The Home Center chain said sales for the 34-week period were up 29.7 per cent to $122.2 million compared with $94.2 million.



H.E. LAUFFER CO. (Somerset, N.J.): Mondo flatware has notch for a finger rest on the knife handle. Plastic handles are dishwasher-proof and metal bowls and tines are stainless steel. Available in red, brown, yellow, blue and white, the flatware is designed by John Mohr. Available in five-piece place setting at $12.50 retail, and open stock for mix and match at retails ranging from $2 demitasse spoon to $6 serving fork and spoon.

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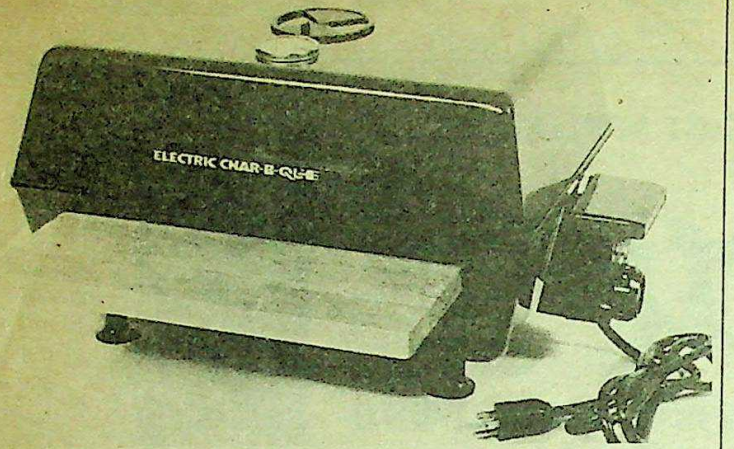
3-12-1979

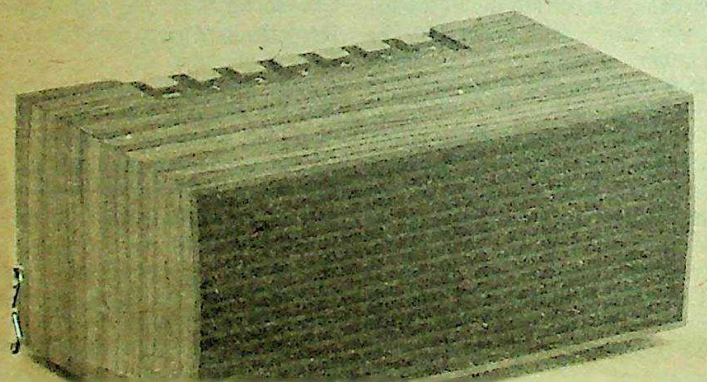


CONTEMPRA INDUSTRIES (Tinton Falls, N.J.): Model ECB-8, one of three new versions of the firm's Electric Char-B-Que, features temperature gauge and attached oak hardwood cutting board. Available in bitter sweet orange and chocolate brown, the grill retails at $99.95.

presented in the ideal setting:
Atlantic City Convention Center
and seasoned to taste.
June 10 through 13, 1979

Directed by: George Little Management Inc., 261 Madison Avenue, New York, N.Y. 10016

new products



Firm's Qtr. Results Zoom

Toro Snow Remover Sales Rocket

CHICAGO — The Toro Co.'s second quarter sales of snow removal equipment nearly quadrupled those of 1978's second quarter, spurring the company to beat its previous period's revenues by 72.4 per cent and earnings by 106.1 per cent.

The record-breaking performance brought first half earnings 127.7 per cent higher than for the first half of the last fiscal year, while sales were up 119.7 per cent.

Net sales for the first six months of the fiscal year totaled $151,195,000, while year-to-date sales last year were $84,554,000. Earnings for the period ended Jan. 31, were $9.2 million, up from $4.1 million. Per share earnings (primary) increased by 119.7 per cent to $1.67 from 76 cents.

SNOW REMOVAL equipment sales equaled $20.7 million during the second period, up from $5.7 million a year ago. Lawn care

a continuing increase in our market share."

McLaughlin expects the record fiscal 1978 adjusted sales of $223.9 million and primary earnings of $2.06 per share will both be surpassed in the third quarter, which ends April 30. While he would not comment on anticipated sales and earnings for the entire current year, McLaughlin said he is "confident" sales will be in excess of $300 million.

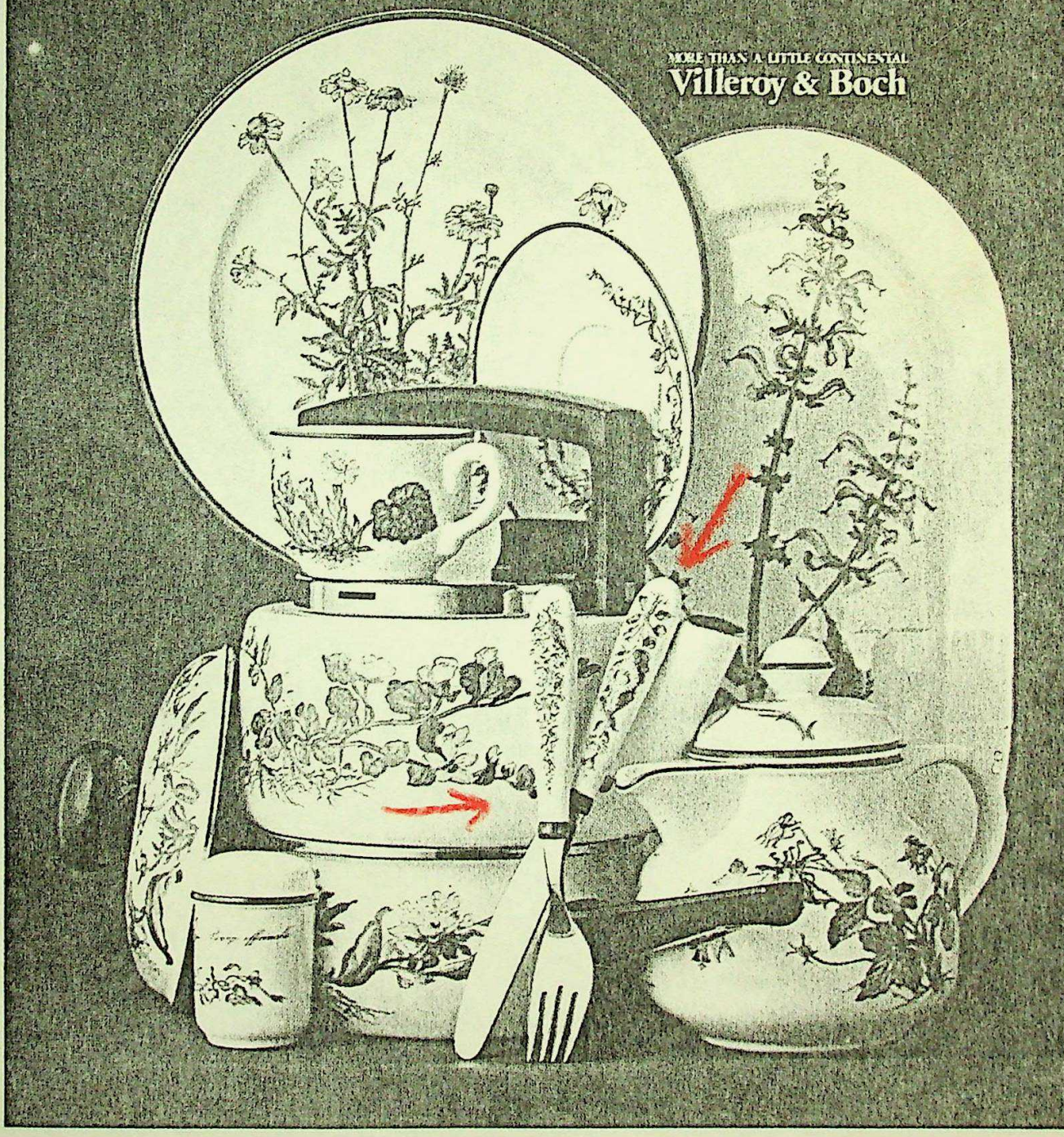
Toro increased the quarterly

D 7/.664

DEC. 1978 P. 87
GIFTS + TABLEWARE

From oven to tabletop everything's coming up wild flowers and herbs for Villeroy & Boch's Botanica

All the qualities you would expect in expertly produced high-fired china, metalware and flatware that move in and out of the oven/dishwasher with ease. Plus an inspired design treatment featuring more than 40 individual wild flower and herb designs on more than 50 serving pieces, with placesettings at a remarkable $42.00 for five pieces. Write for complete botanical brochure and the name of your nearest tabletop horticulturist. Address Villeroy & Boch, 41 Madison Avenue, New York, New York 10010, USA.



Soon to be seen in House Beautiful and House & Garden

NEW PRODUCTS IN PICTURES

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AUGUST, 1977
TABLEWARE INTERNATIONAL

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continued from page 17

1 Pictured is the Kold Plast range of Danish canisters from Shireclose Ltd, 1 Palmerston Road, Wimbledon, London SW19. Manufactured from high quality acrylic, the canisters are available in brown, orange and yellow

2 Ceramica Casarte's domesticware sales division, C & D, 84094 S Leonardo, Via Acquasanta, Italy, has introduced this range of Hors d'oeuvre dishes available in green, dark blue or bordeaux red

3 Patio, a range of stainless steel cutlery with rosewood handles, from Arthur Price & Co, Anthony Road, Saltley, Birmingham B8 3BG

4 Hornsea Pottery Co Ltd, Hornsea, Yorkshire, has introduced Impact on the Lancaster shape. Impact has a brown body and glazed white inside surfaces and black and white glazed banding. The surface decoration is applied by direct screen printing

5 The third in a series of four limited edition Silver Jubilee paperweights by Whitefriars Glass Ltd, Tudor Road, Wealdstone, Middlesex HA3 5PF

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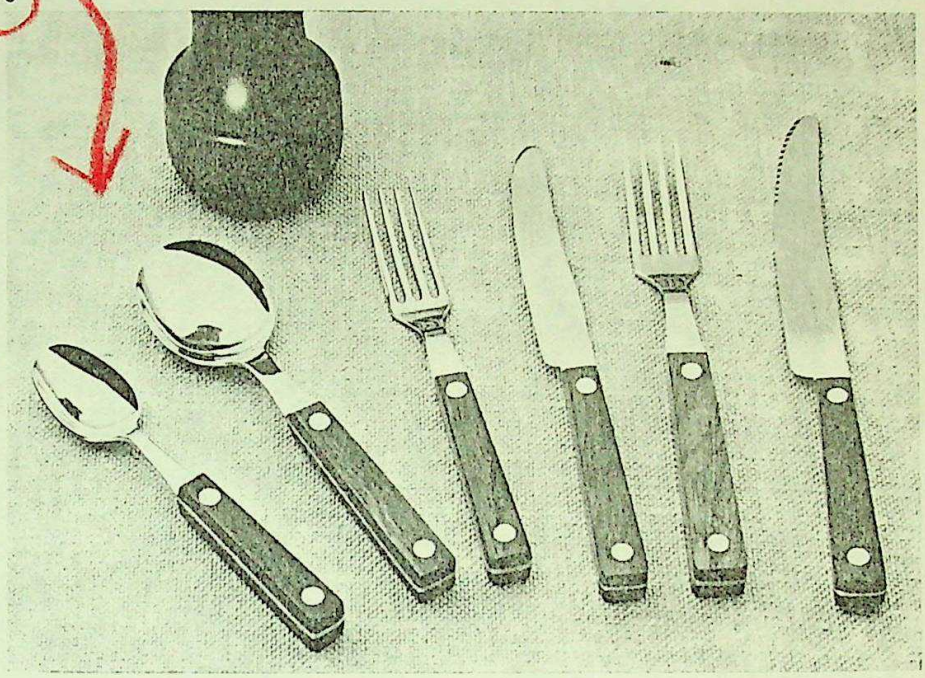

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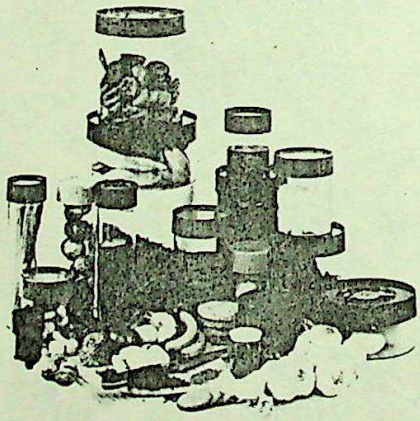

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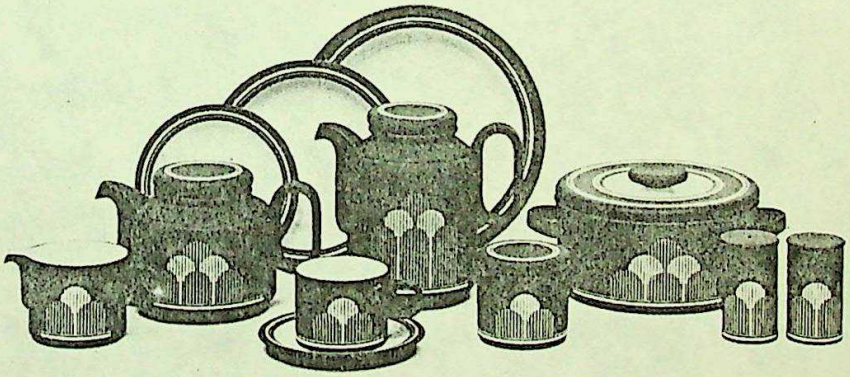

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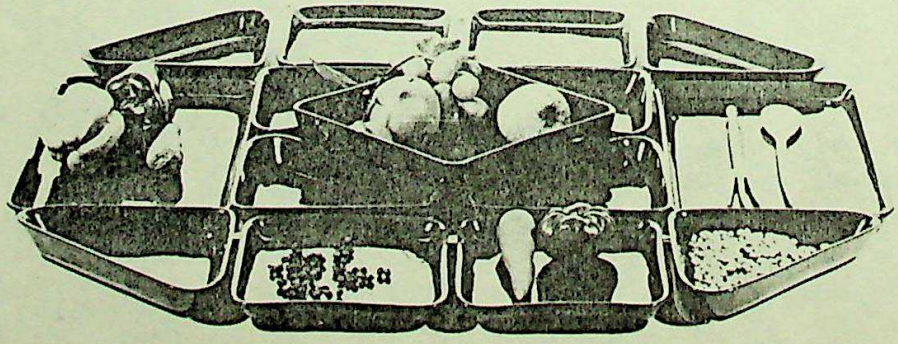

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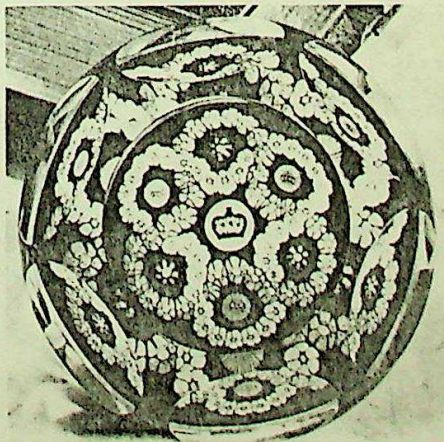

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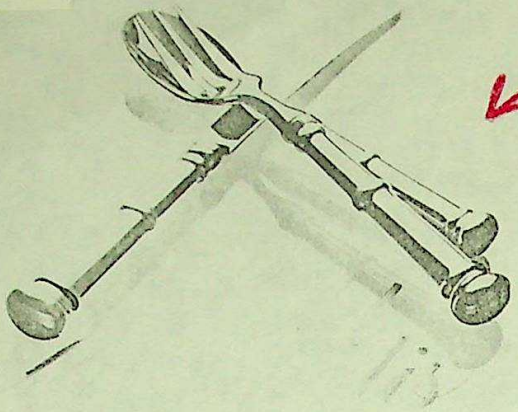
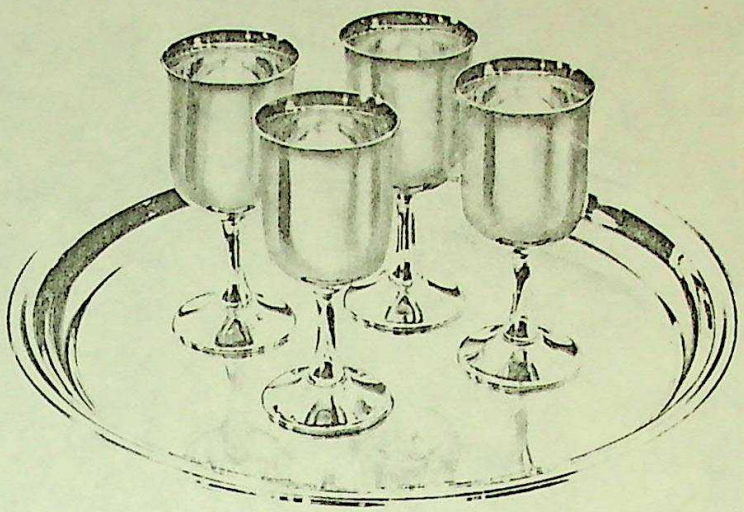
JULY, 1976



"Old Annapolis" flatware is marriage of pewter and stainless tines, bowls, blades. 5 pieces, $38.75. Samuel Kirk & Son, 2400 Kirk, Baltimore 21218.



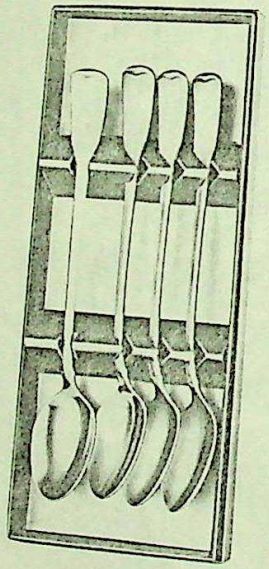
Five-piece liqueur set combines simplicity of style with economical pricing. Silverplated set consists of 8 in. dia. tray and four 1½-oz. cordials. $30. Sheridan Silver, 90 Ingell St., Taunton, Mass. 02780.

GIFTS & DECORATIVE ACCESSORIES

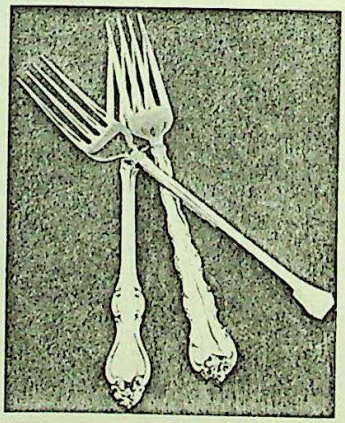
Economical Silver Reigns . . .

JULY, 1976 p. 128

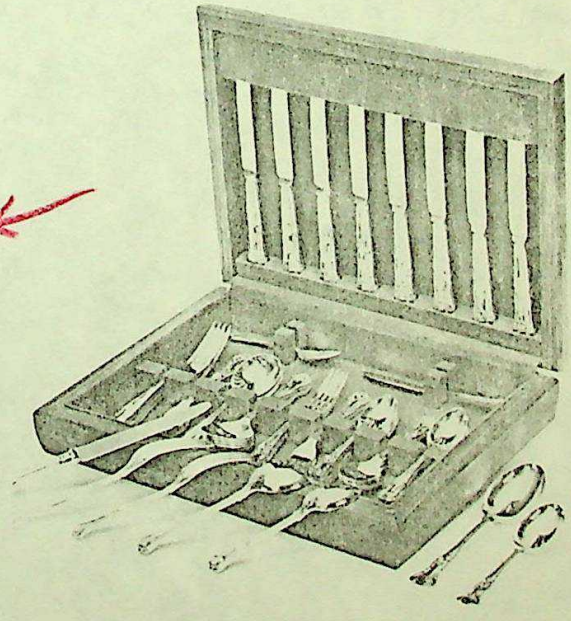
Design and styling do not have to be sacrificed when your customers are in the market for silver flatware and holloware while trying to live within a budget. Today's silverplated flatware and dining accessories offer up-to-date design themes along with convenience-oriented accents . . . stainless steel bowls, tines and blades that do not tarnish . . . insulated handles on serving units . . . designed to sell for less than traditional sterling. These and many more designs are at the upcoming RJA International Jewelry Trade Fair, July 24-28, New York, at the Americana and Hilton Hotels.



Summer sale on Community Silverplate tall drink spoons runs until Aug. 31. Set of four gift boxed, regularly $18, are now $12.99. Six Community Silverplate patterns are featured in this promotion. Oneida Silversmith, Oneida, N.Y. 13421.



Designed to sell for about half the price of traditional sterling, "Sterling II" flatware patterns feature sterling handles with stainless bowls, tines and blades. Four pieces, $59.75. Reed & Barton, 144 W. Britannia St., Taunton, Mass. 02780.



Made of electro-plated nickel silver, "King's" pattern offers traditional design at budget-oriented price. Five-piece place setting, $67. Kirk & Matz, P.O. Box 68, Danbury, Conn. 06810.

D7/664

APRIL, 1976

Stuffed Artichoke Salad
uses turkey and brown rice for a zesty main dish, served with spicy tomato sauce. We chose fresh artichokes, growing in popularity by leaps and bounds, and frozen turkey drumsticks— new and convenient.

P. 114

APRIL, 1976

GOOD HOUSEKEEPING

D7/664

: An illustrated preview

TABLEWARE INTERNATIONAL
P. 124 FEB., 1976

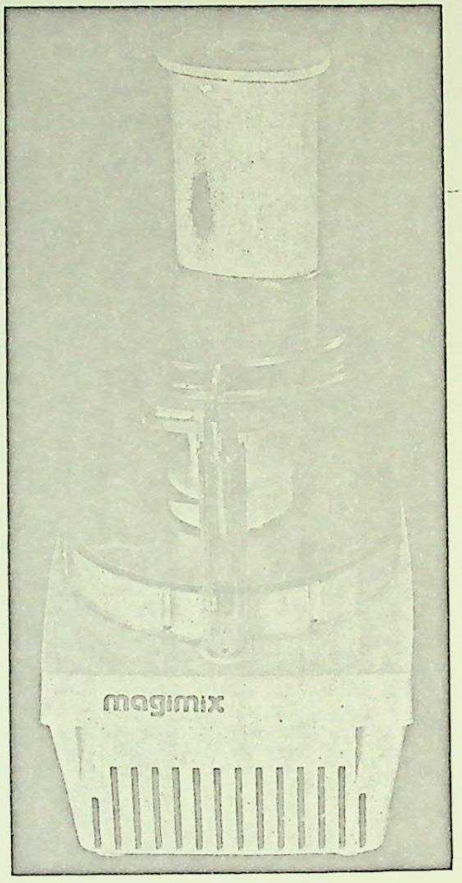
continued from previous page

Peerart (3/A39) will have on display a collection of designed mirrors, pictures and decorative furnishings. Indeed, Stephen Halstead's design department at Peerart has been working to produce 19 new designs for the fair. Amongst these will be designs for new decorative shelves, swing and hanging mirrors on solid mahogany, Adams style oval gilt mirrors, a range of 20 panel mirrors, a corner shelf and occasional tables, all of which will be on display for the first time.

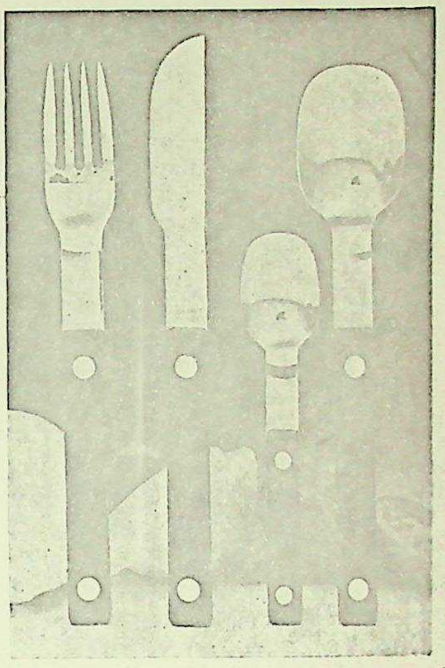
Cavan Crystal Ireland Ltd (1/A7) is introducing a new range of plain hand-blown full-lead crystal called Tantalus, the shapes designed by Kilkenny Design Workshops. Cavan will also show its full range of crystal, the sterling silver printed series of Irish coffee glasses produced by Cavan Decorated Glassware, and some additions in executive gifts.

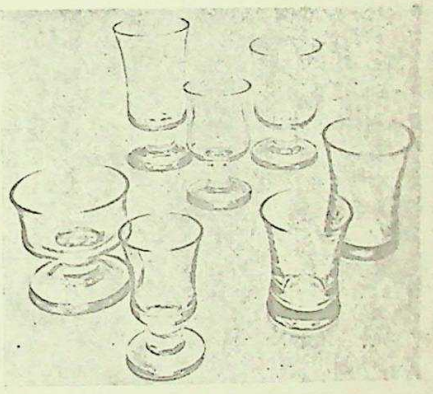
ICTC (5/D147) will be showing its full range of oven-proof whiteware, its flintware range, La Bourguignonne cookware imported from France and many other kitchen frypans, saucepans, woodware and kitchen utensils. Also on show will be the food preparation machine from France — the Magimix, which can handle almost any job connected with the preparation of food, and will be demonstrated at the fair.

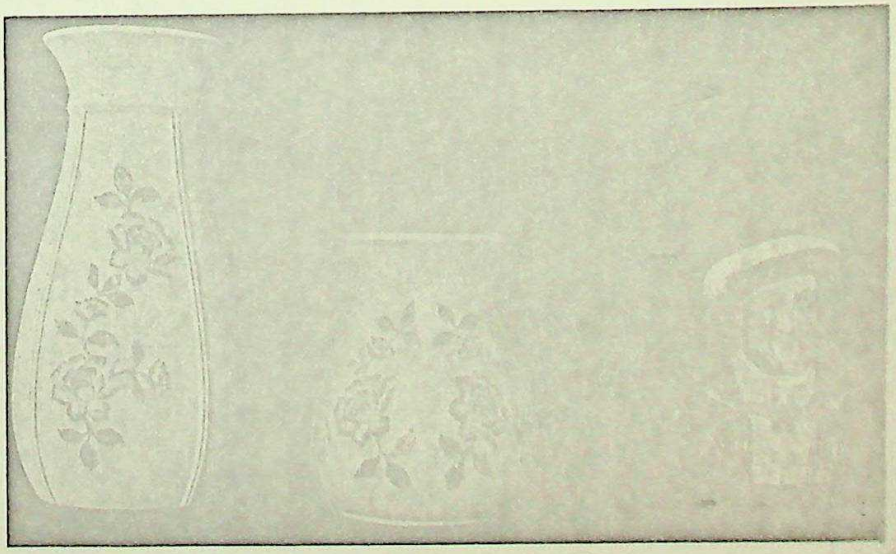
continued on page 127



Above: Magimix, a French machine which deals with any job connected with food preparation, will be demonstrated at the Fair by its distributor ICTC (5/D147)



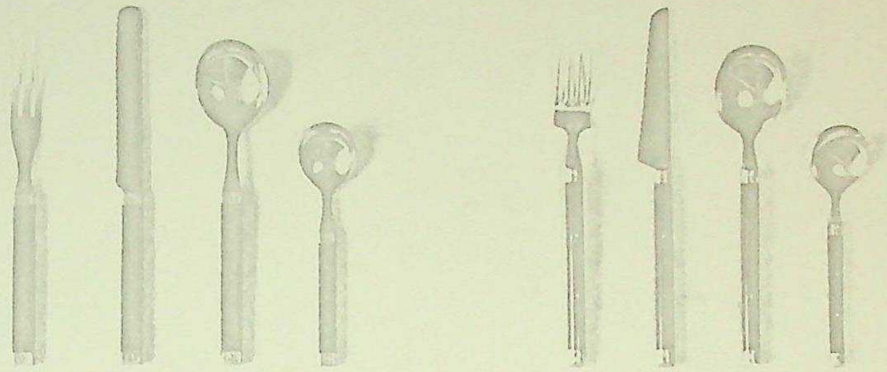




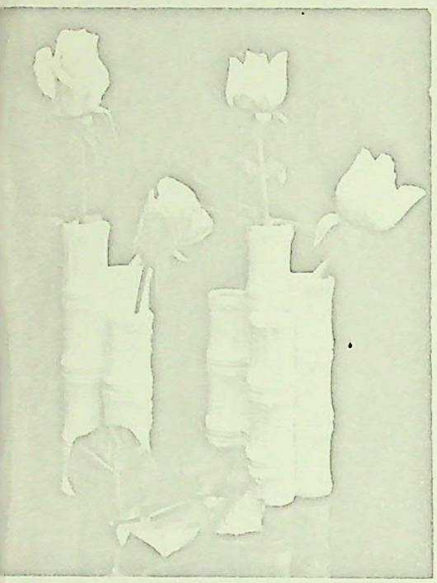
Top right: Cabaret, a French-made cutlery range with black, white or rosewood handles, can be seen on the stand of Cosmo Designs (1/B38)

Centre right: This full range of stemware and tumblers is new from Cavan Crystal Ireland Ltd, and can be seen for the first time (1/A7)

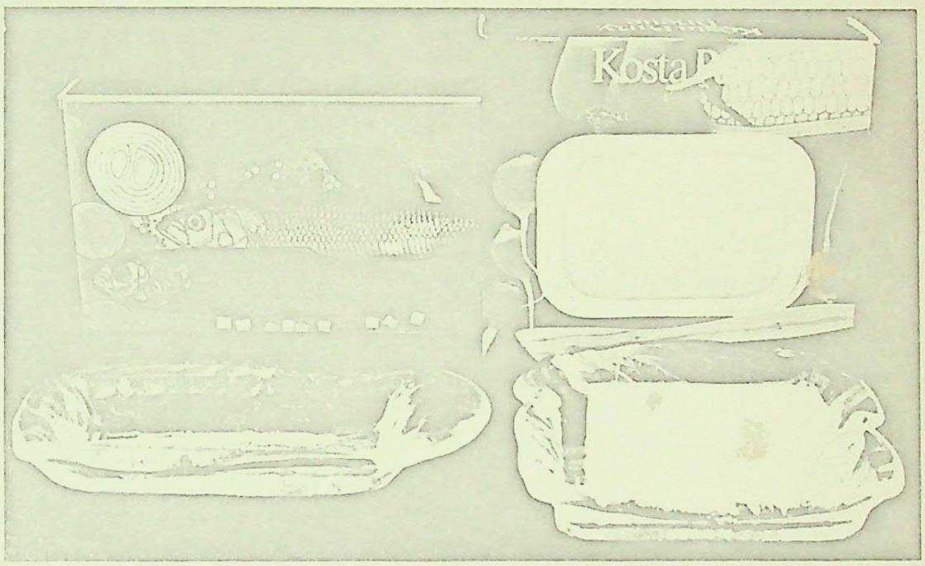
Below: Two hand painted vases and one of a new range of Pride of Britain portrait jugs, from H J Wood (Radford) Ltd (1/G161)



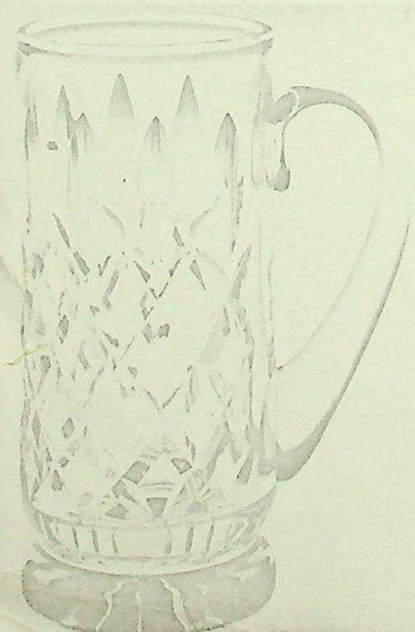
Drugstore (left) and Cylindre, two new ranges of French-made Bistro cutlery available in Britain from MacDonald Imports, 5 The Quadrant, Exeter, Devon EX2 4LE

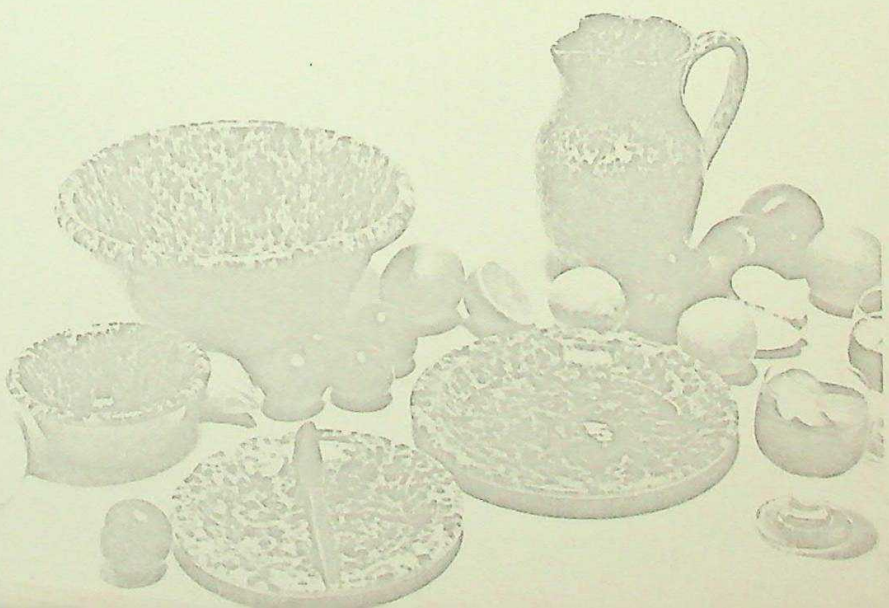


hese bud vases, for three and four looms, have been introduced by Wundart nternational, 14 Rathbone Place, London 1P 2DH

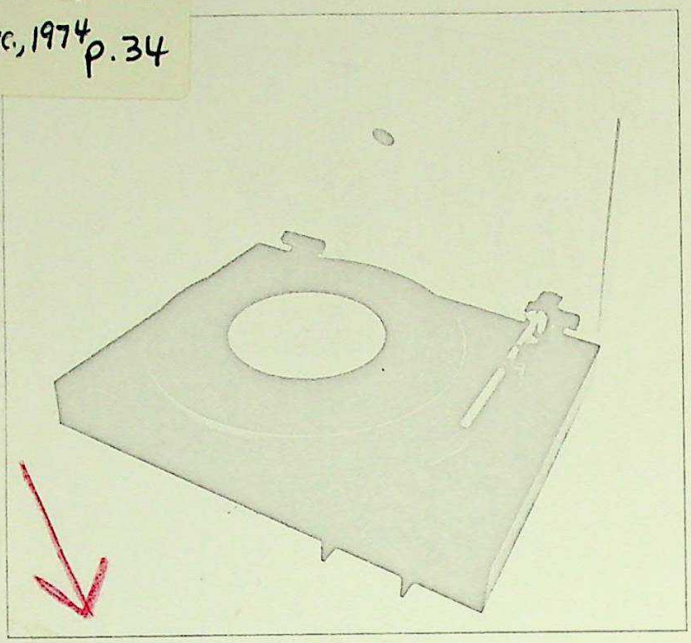


A sardine/hors d'oeuvres dish and a butter dish have been added to the Party range by Kosta of Sweden. Available in Britain from Courtier Co Ltd, 400 Durnsford Road, London SW19 8EA

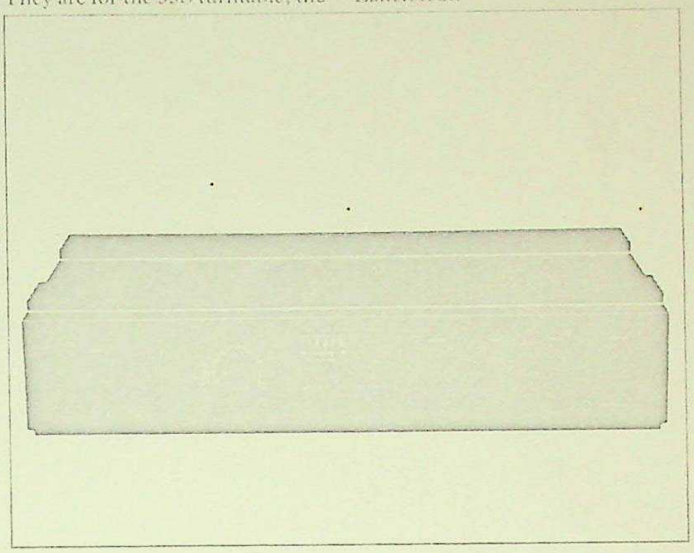


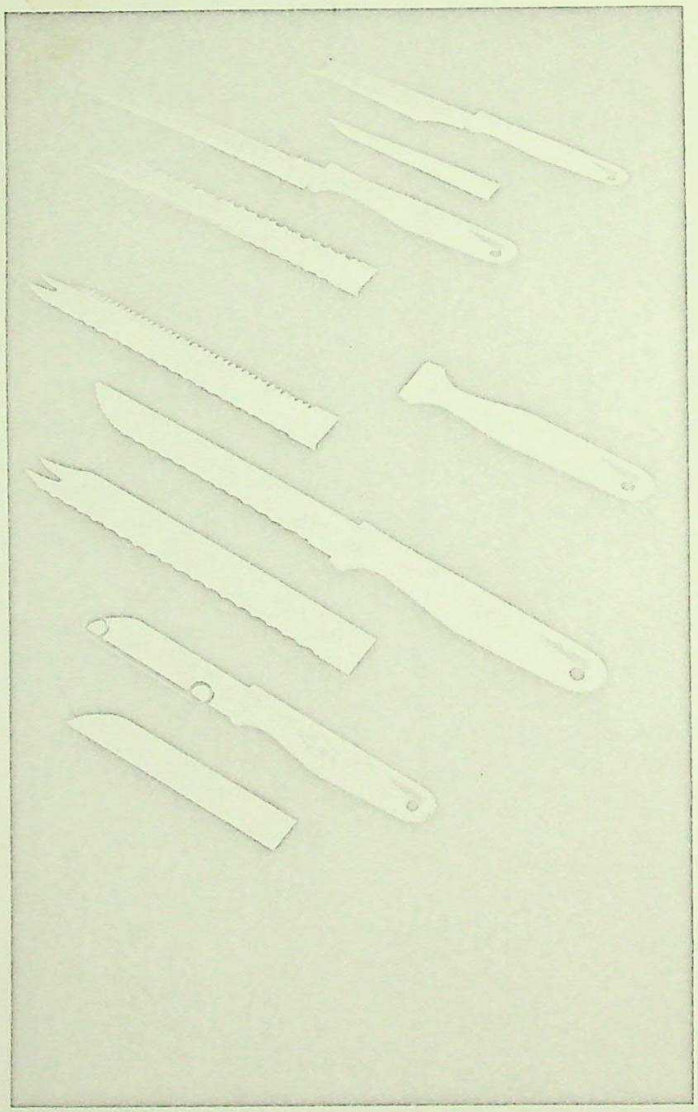


D7/649
DESIGN DEC, 19 + p. 34
DEC, 1974 p. 34



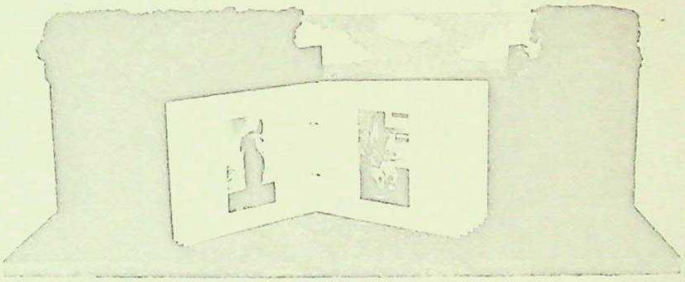
SOUNDS SWEDISH
Sonab has won four awards in the 1974 Swedish Design Awards. They are for the 555 turntable, the R4000 tuner/amplifier, the H20 headphones and the OA12 speakers: all four by Lars Lallerstedt.

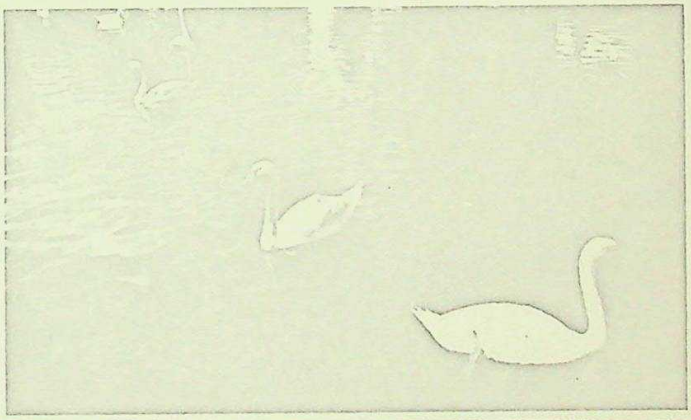


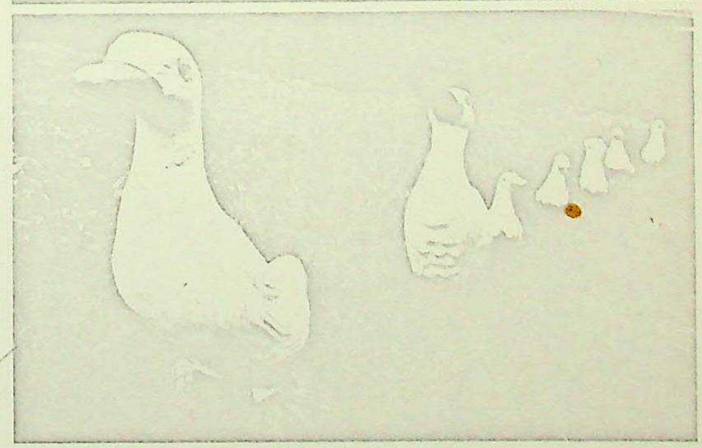


KITCHEN CUTS
The Kitchen Devils Lifeline range of kitchen knives have redesigned handles by Andrew Bray in matt black or ivory coloured polypropylene. There are 12 knives including a double edge grapefruit knife for left or right handers, plus an adjustable peeler/parer and a sharpening steel. Knives come individually packed or in gift sets. A magnetic wall-hanging tray is also available.

OUT FOR A DUCK
Greg Smith produced this 'book' of photographs for his Norwich diploma show. Called *No man's land*, it contrasts the plastics donkeys and ceramic ducks of suburban gardens with their rural originals. Closed, it looks like a gate set in a fence.







the dressing. Isn't it wonderful what love can do!

BETTER HOMES & GARDENS

MAY, 1974

P. 111

LOVE FOOD FROM CALIFORNIA
California Avocado Advisory Board

D 7/1664

BETTER HOMES & GARDENS MAY, 1974 P. 111

D7/664

GIFTS & DECORATIVE ACCESSORIES

p. 11

APRIL, 1974

Our new Bistro III. Available in 6-piece place settings. In navy, red, yellow, brown, green and putty. (Butter spreader not shown).

Bringing out the very best!

BONNIERS

BONNIERS INTERNATIONAL, 78 E. 56TH ST., N.Y., N.Y. 10022. TEL: 212-759-7985

Contact us for the salesman or showroom in your area.

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GIFTS & DECORATIVE ACCESSORIES

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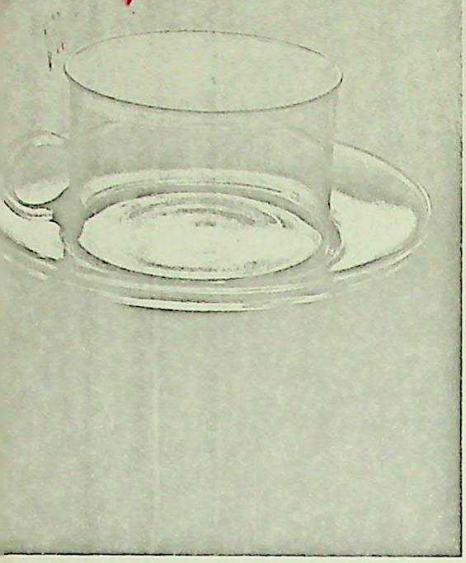
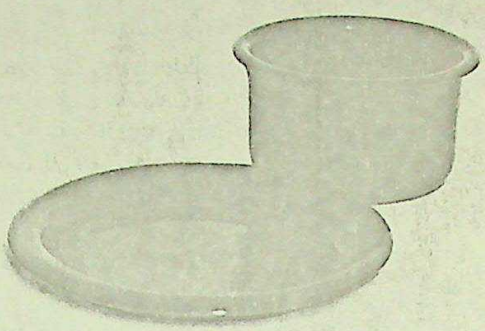
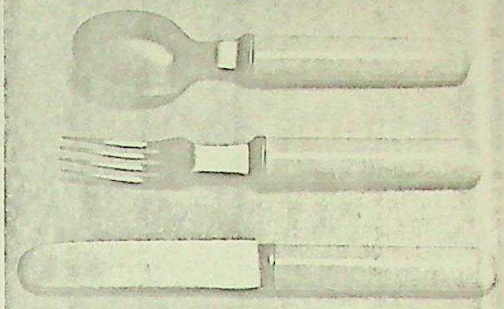
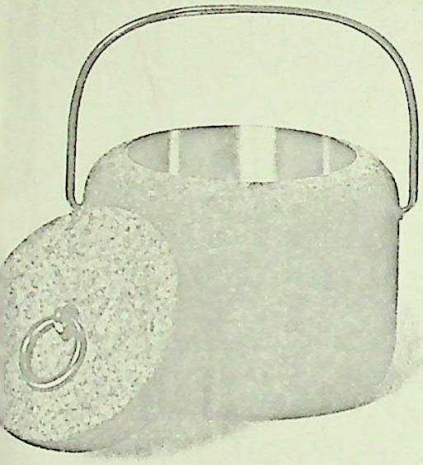


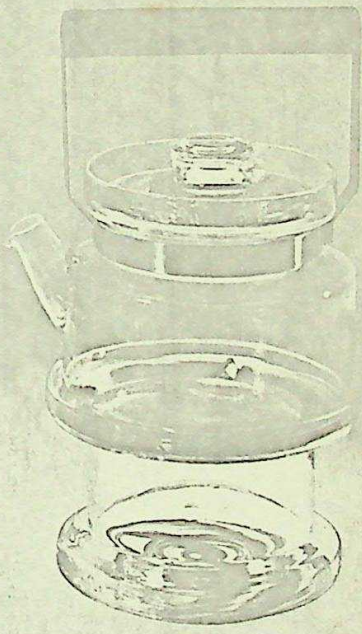




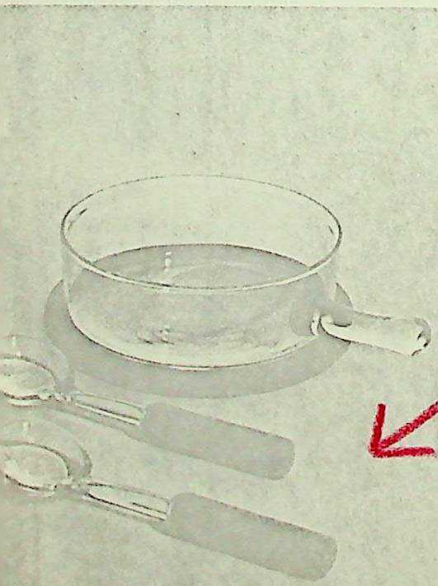
JANUARY, 1974

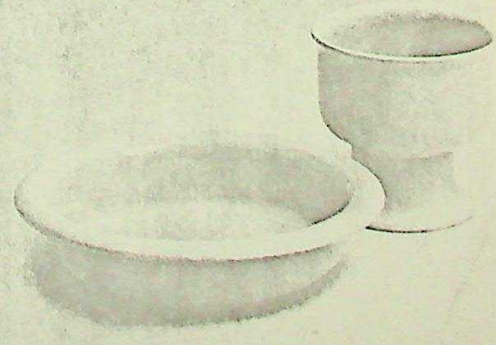


Boda Nova Sweden



Exclusively from Bonniers. This collection of heat-resistant glass, stoneware, stainless and cork is now available to a limited number of fine stores.





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D 7/664

NEW PRODUCTS IN PICTURES

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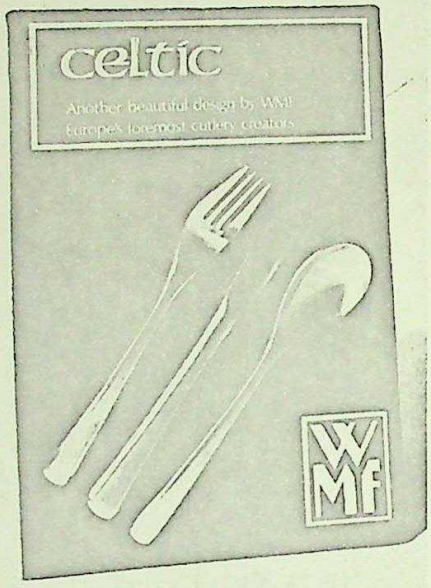
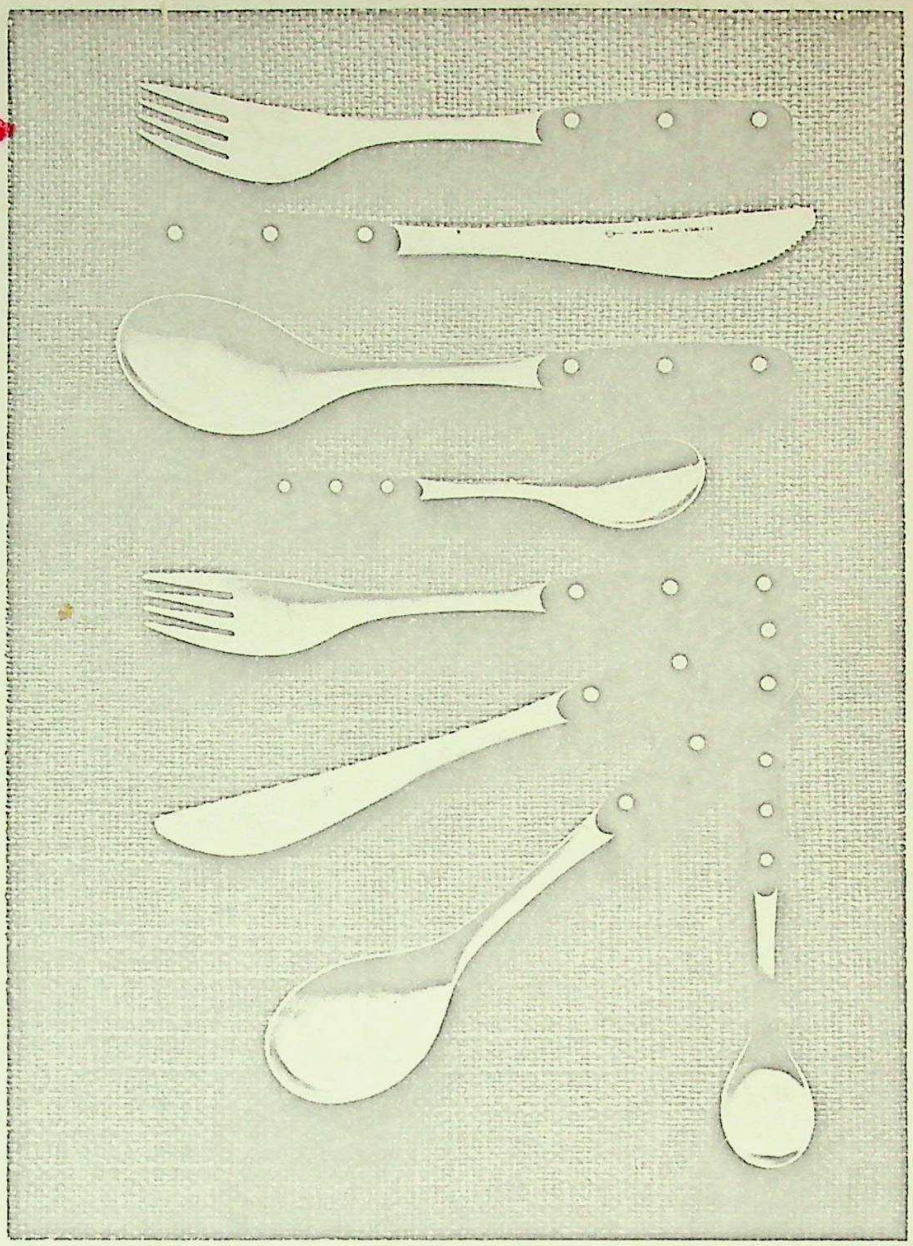
JAN., 1974
P. 54

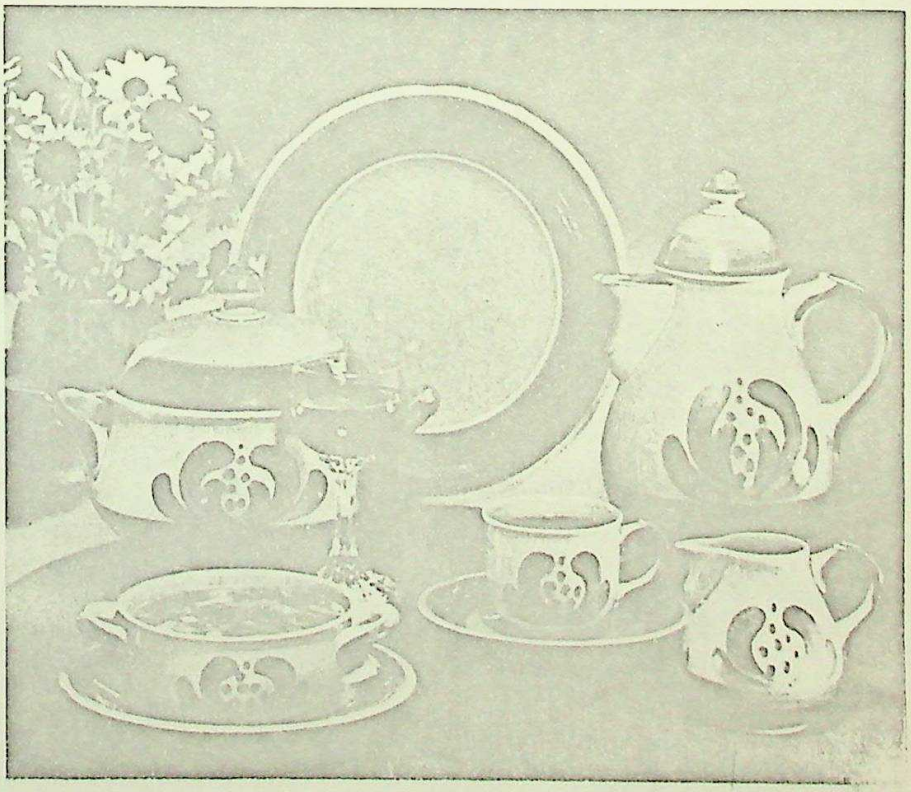


Celtic, a new range of cutlery in 18/8 stainless steel from WMF, the European manufacturers of silverplate giftware. Available from WMF (Britain) Ltd, 70-72 Old Street, London EC2



Above right: New from Hackman, of Helsinki in Finland, the Tavern range of 18/8 stainless steel cutlery, with nylon handles fastened with brass rivets (dishwasher-proof). Available from Danasco Ltd, Chelsea Manor Gardens, Kings Road, London, SW3 5PJ

Right: Picnic is the name given by Villeroy and Boch, Keramische Werke, 6642 Mettlach, West Germany, to the latest earthenware pattern in its rustic series. It features a hand-painted underglaze design which is dishwasher proof



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GIFTS & DECORATIVE ACCESSORIES DEC. 1973

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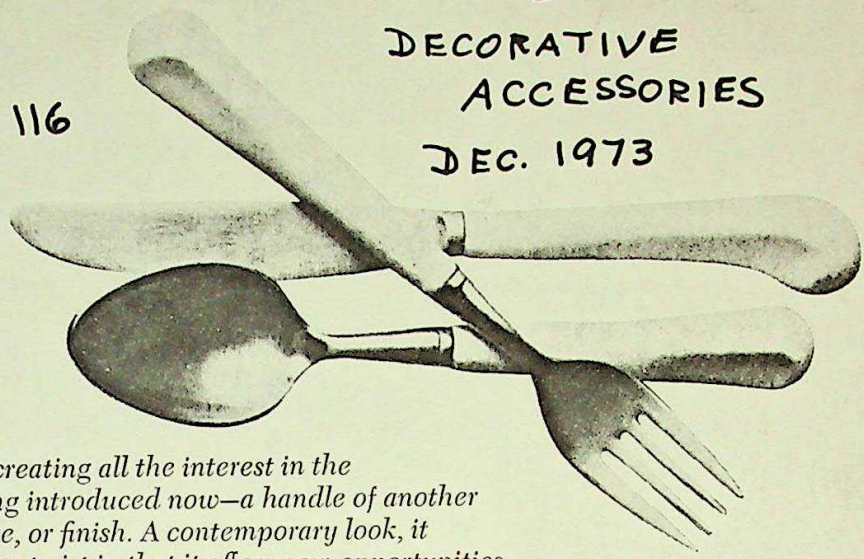


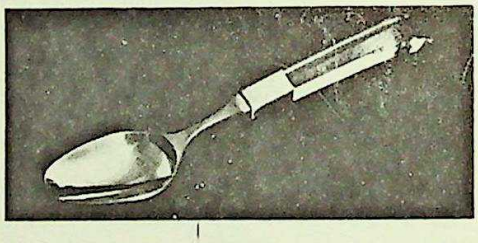
Bold, white stoneware handles on flatware, part of complete set. $15 the five-pc. setting. Supreme Cutlery, 225 5th Ave., New York 10010.

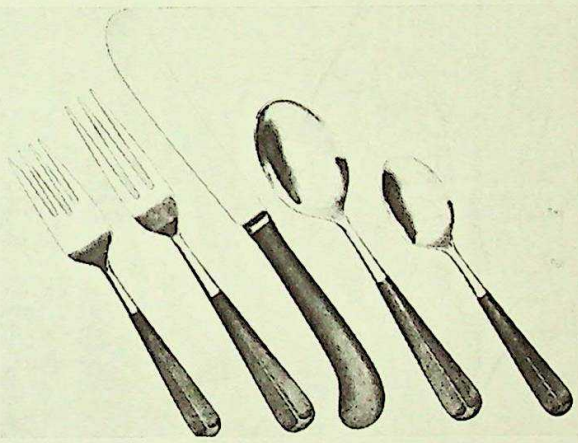
It's the handle that's creating all the interest in the flatware patterns being introduced now—a handle of another material, color, texture, or finish. A contemporary look, it has a particular fashion twist in that it offers new opportunities for tabletop coordination. Promote it as the fashion look!

Watch That Handle!

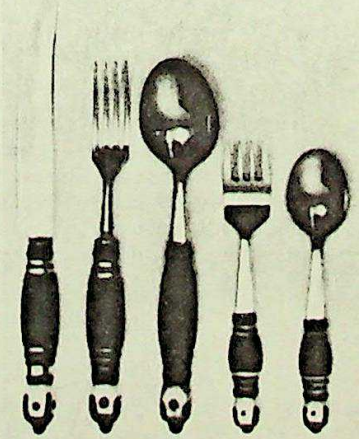
Handsomely styled flatware has dull brown finish on handles. "Colonial Americana." Ekco, 9234 W. Belmont, Franklin Pk., Ill.

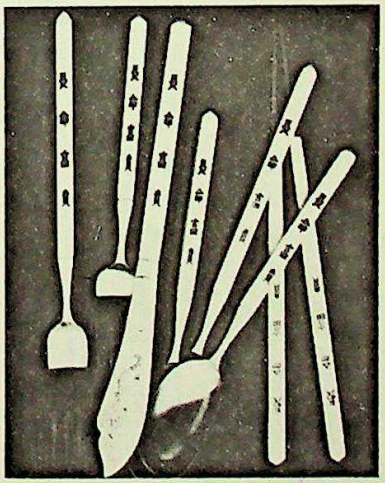
Contemporary flatware has handles of Lucite and stainless tops. Oxford Hall, 95 State St., New Cassel, N. Y. 11590.





Cobalt blue decorated porcelain handles on flatware. Available on serving pieces. $60 the five-pc. set. Rosenthal, 411 E. 75, New York.



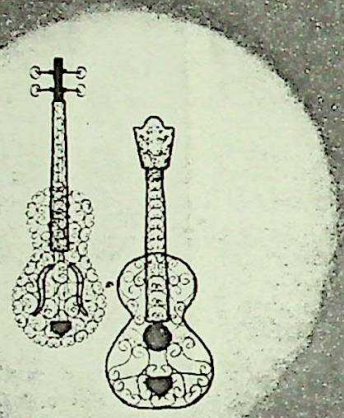


Chopstick handles of blue and ivory on 58-pc. flatware set. Includes eight 6-pc. settings. $50. Orleans Silver, Box 51510, New Orleans, La.

GIFT & TABLEWARE REPORTER
1st Issue MAR., 73

brabo! brabo!

A musical ensemble of metalcraft from the Mediterranean



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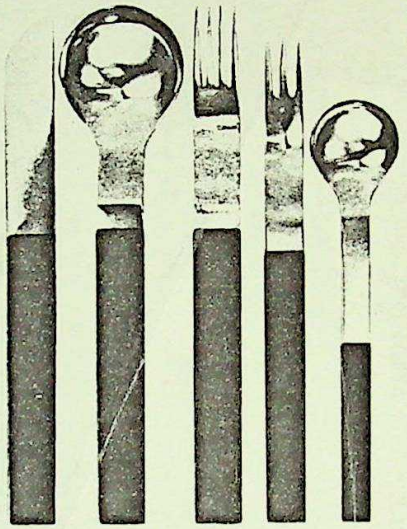

A place setting of our exclusive 18/8 stainless steel flatware from Norway. The Perspex handles come in four colors as well as basic black. And they re interchangeable! A select number of our accounts will introduce this totally new image in stainless to the USA. You may be one of the few. (If not, we have world's of ideas that can do wonders for your image. Send for our catalog.)

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Retailers, Taiwanese want you

(continued from page 1)

competitive situation among exporters to America. Of the oriental countries, only Korea, which devalued its own currency at the time the dollar was devalued, is in a better position. New Taiwan dollars cost Americans only 5% more than before devaluation, he said.

"In addition, Taiwan enjoys a most-favored-nation status with tariffs set between 7.5% and 20%," Lyn said.

While many of the products which the Taiwanese showed were the same as those which Dallas importers buy from them, Lyn felt there was no conflict between them.

"Our main purpose was to design a better product so that the importer will have a better product to sell. We don't want to compete with importers," he said. Of the 20 trading companies that exhibited, only two got orders of more than $3,000. Yet all felt it was worthwhile just to be able to talk to buyers, learn the market and find new importer accounts, Lyn said.

Lyn himself is heading up a new C.E.T.D.C. office in Dallas, which opened in February at Suite 180, 2600 Stemmons Freeway. When the Market Center's World Trade Center is completed next year, the office will move there.

"The Dallas office will be devoted to promotion of Taiwan products more strongly than the two other U.S. offices in New York and San Francisco," Lyn said.

Included in Dallas will be a permanent showroom. Store buyers

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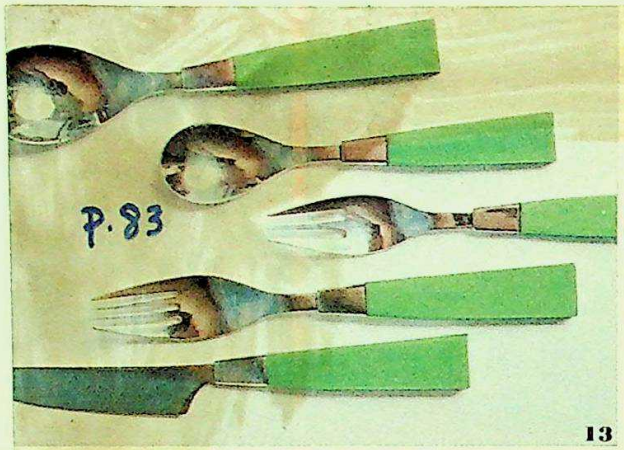

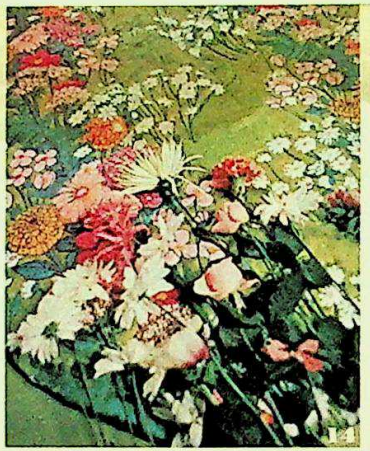

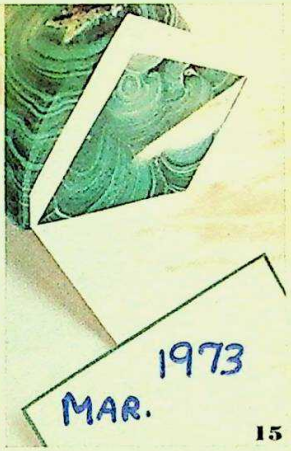

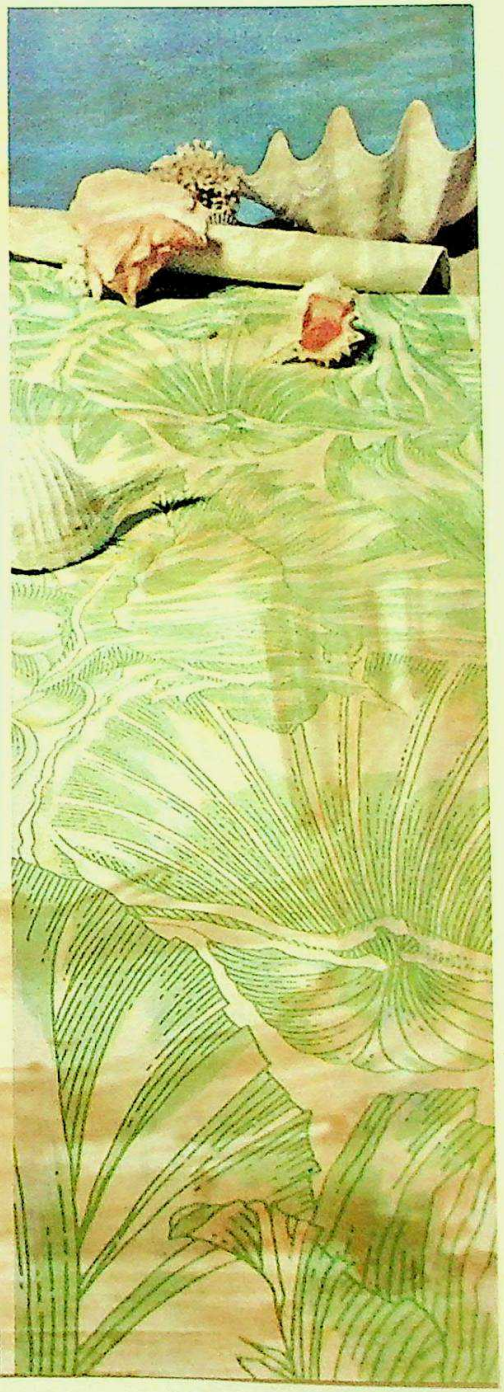

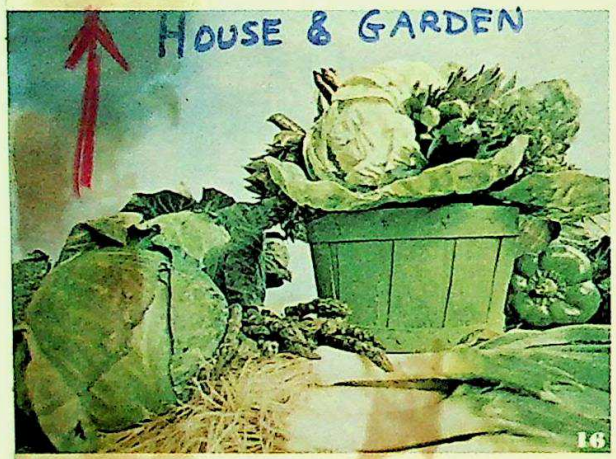

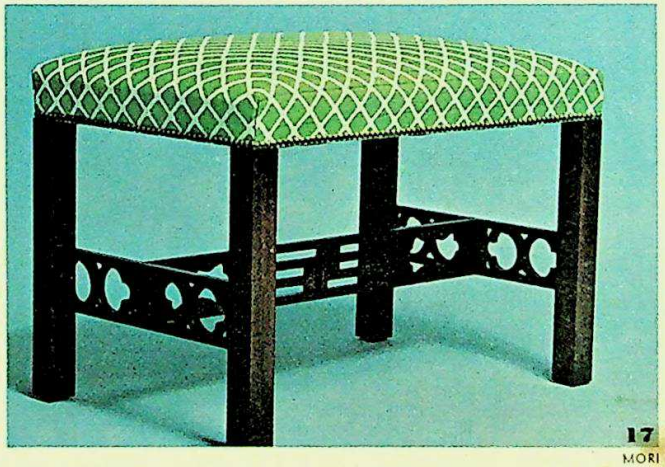

MORI

forks, and spoons. Stainless steel with Parrot Green plastic handles. Serving pieces available. By Supreme Cutlery. **14** Spread the bed with bouquets, "Poesie," in dark Parrot Green. Outline-quilted, of rayon with Kodel fiberfill. From the Max Rawicz collection by Kirsch. **15** "Semi-precious" letter paper with Lacquer Green borders, envelopes lined in "Malachite" paper. By Crane. **16** House & Garden greens for the table: a basket of polyethylene vegetables, 11 inches high. By Mountain Greenery. **17** Mahogany bench with carved stretcher, Parrot Green and white rope-patterned print, brass nailheads. By Baker. **18** In the kitchen of Mr. and Mrs. Paul A. Porter, as in old Portuguese kitchens, brilliant colors are set off with lots of white. Here the "tiles" are a Parrot Green and Chrome Yellow wallpaper print by Kneedler-Fauchère. Interior design by James Tillis of Mallory-Tillis. **19** "Vicario"—the brightest Green Mint armchair—of ed resin plastic, 26½ inches high. A Vico Magestretti design for Artemide. **20** Where do the super seashells om? "Nassau," a vinyl wallcovering, dark Celery on Oyster White. By Instock. Real-life shells are from Sea-nlimited. **21** Glass-topped bunching table, as Oriental as curry: square, low (18 inches high), and lacquered ce. By Thomasville. **22** From Mexico: a treasure of a trunk, 30 inches long, on its own stand, handlacquered geometrics, flora and fauna. Green Mint on Chrome Yellow. From Odyssey. Shopping information, page 127.

GRIGSBY

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Nov. 1972
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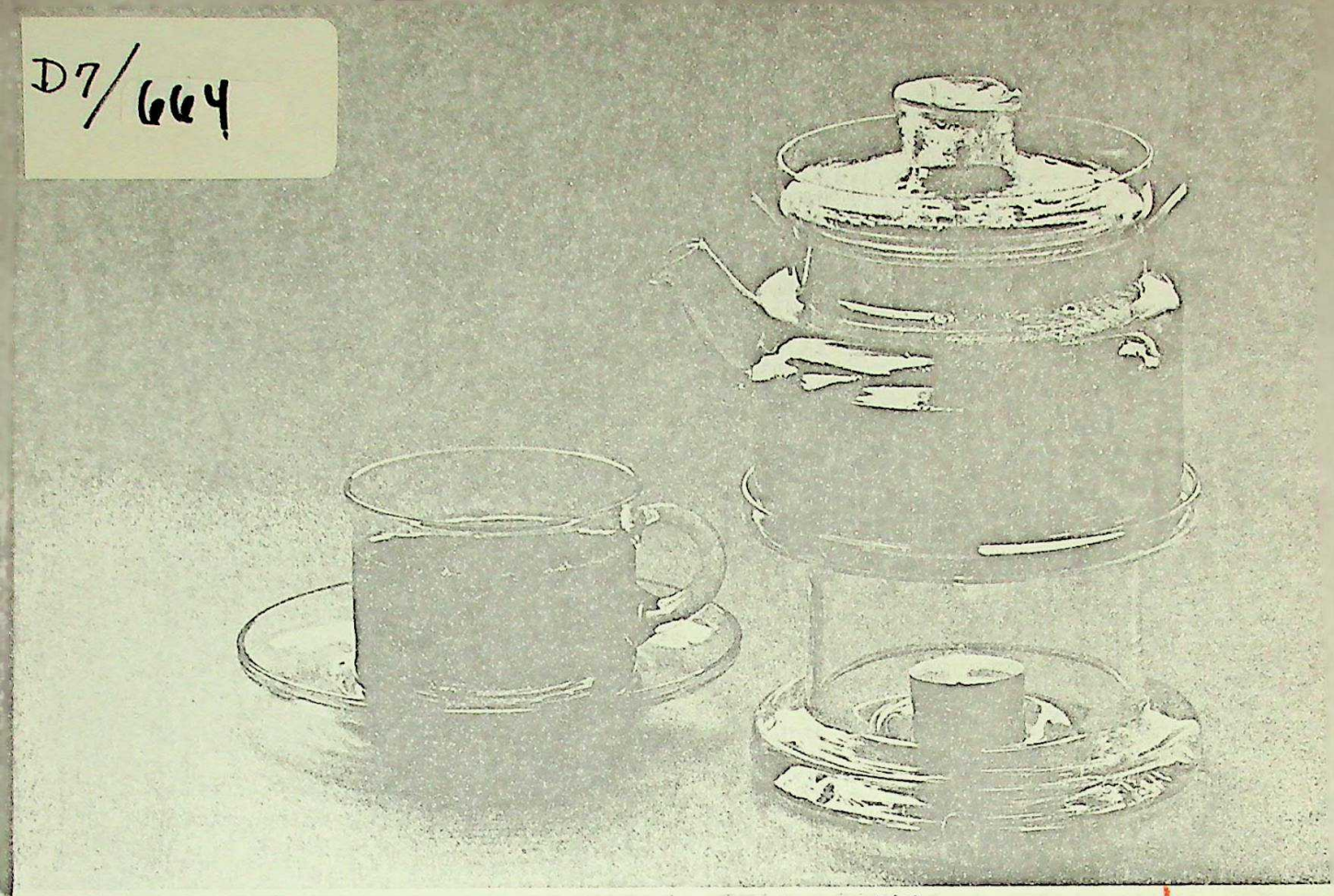
BETTER HOMES & GARDENS
NOV. 1972 P. 149

For people who can't leave well enough alone,

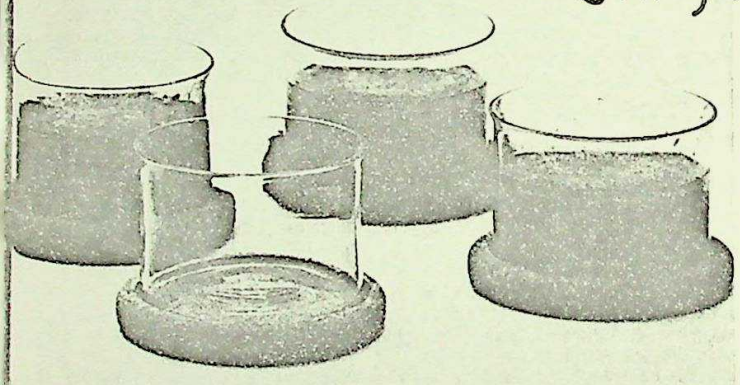
D7/464

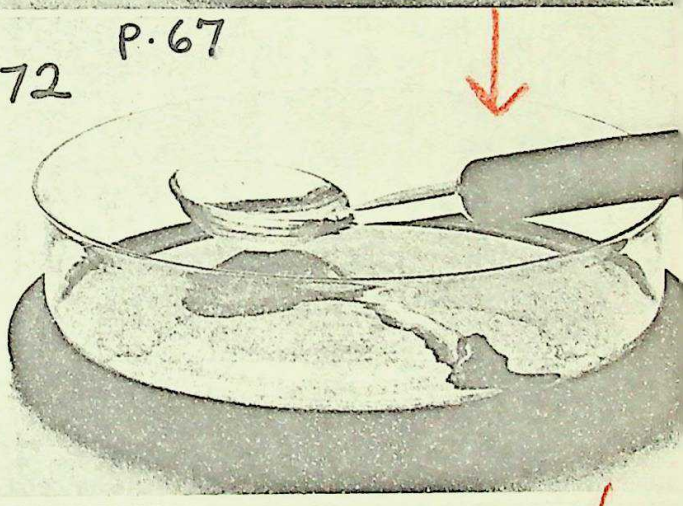
BETTER HOMES & GARDENS
NOV. 1972 P. 149

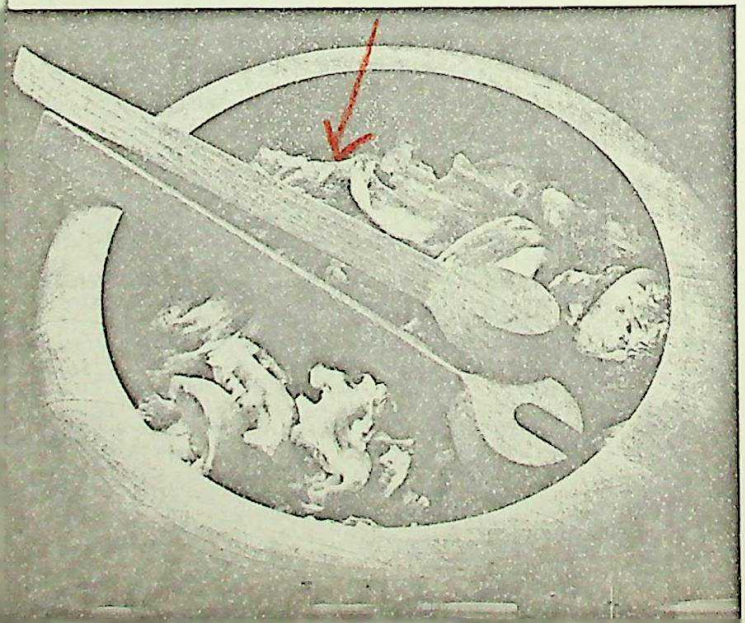
D7/664

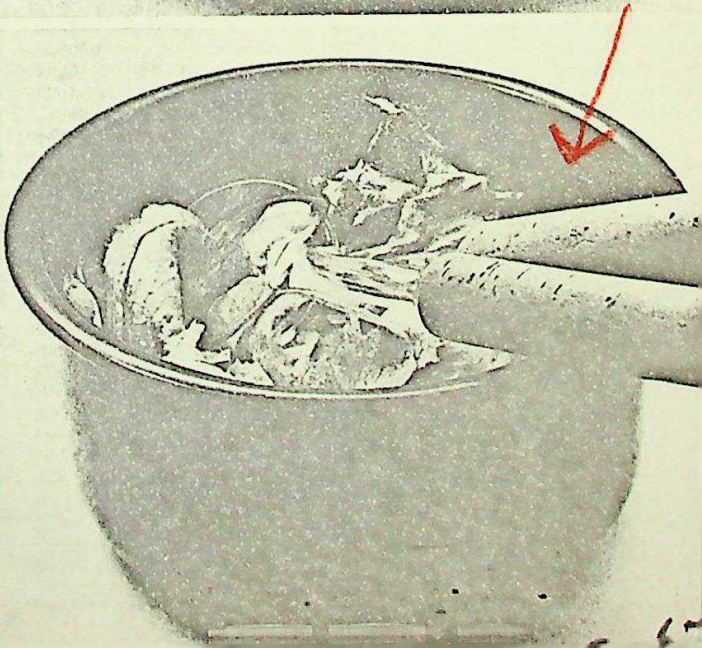


DESIGN P·67
JAN., 1972







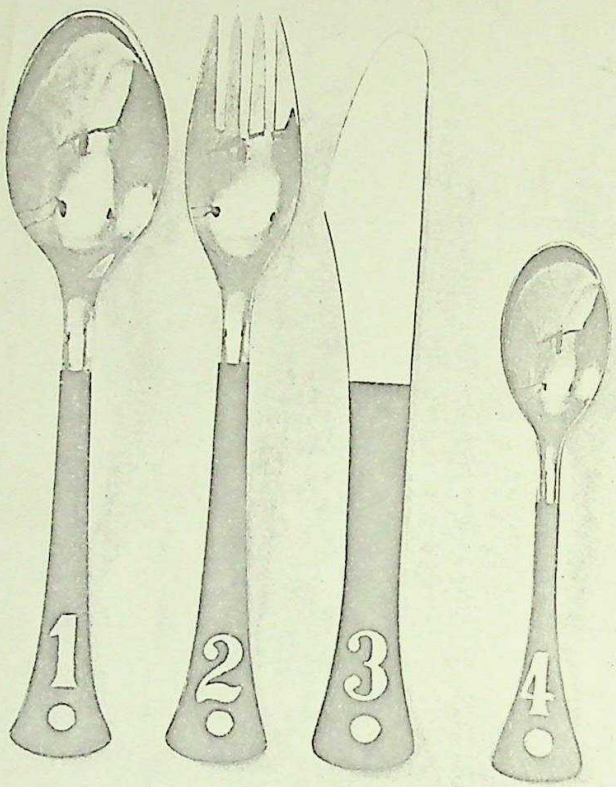


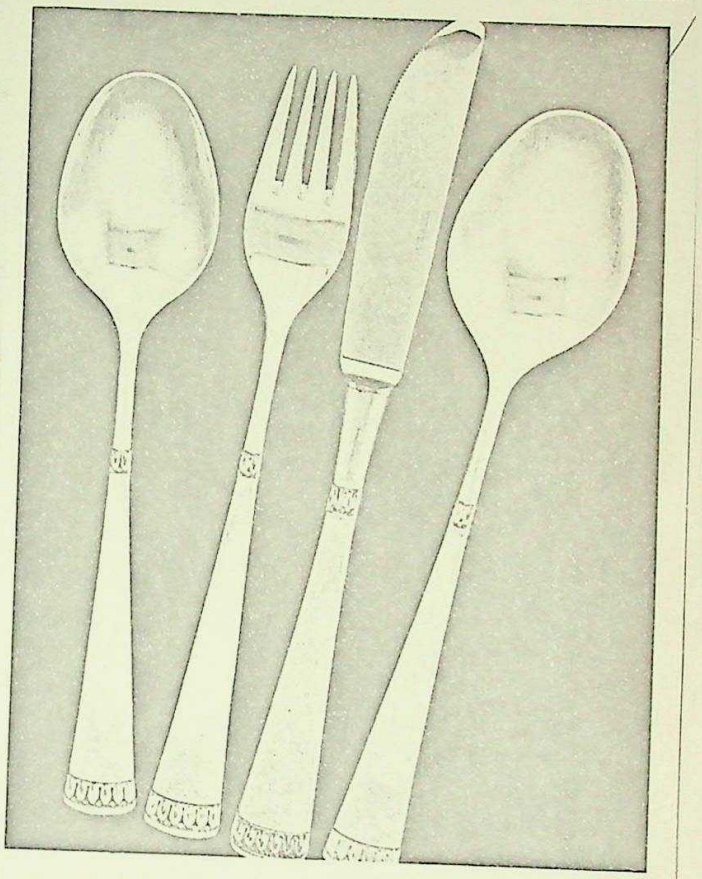
GOLDSCHMIEDE-ZEITUNG
P. 44 — 9-1971

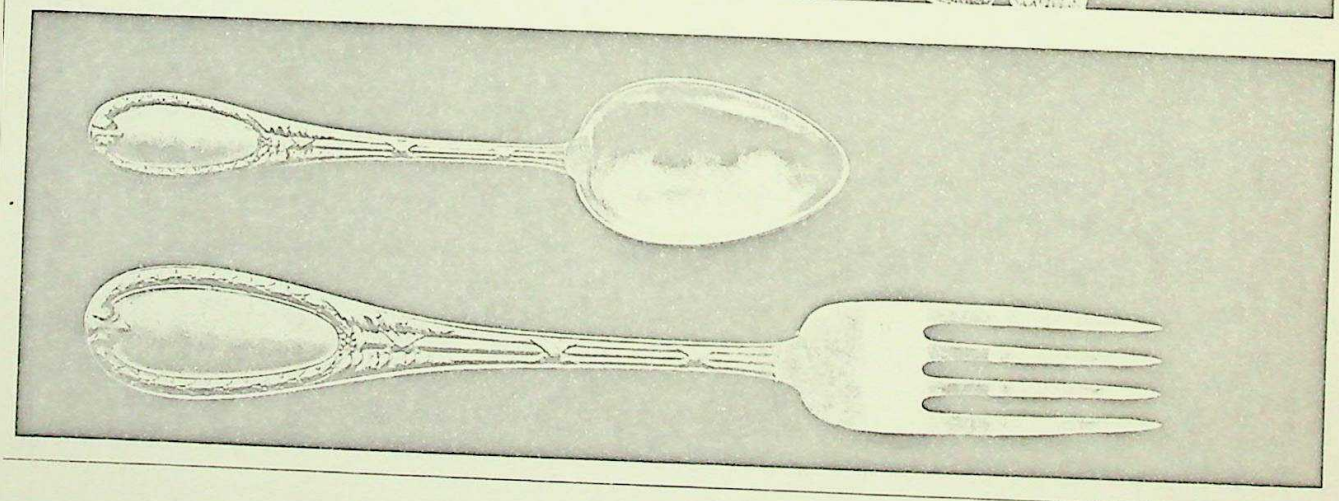
D7/664 ~~154~~

1 | 2

1 Dieses neue Freizeitbesteck von WMF ist für Terrasse oder grüne Wiese gedacht. Etwas verspielt und poppig, aus haltbarem, rostfreiem Edelstahl, so haben die Designer „Happy-Life" geschaffen. — 2 „Elysée" — eines der erfolgreichen Auerhahn-Bestecke: ein festliches Dekor nach französischen Stilelementen und eine elegante Form in Echtsilber 800/000 und in 90 g hartversilbert.







XD7/664

GREAT BRITAIN

1,048,429

1048429 COMPLETE SPECIFICATION

1 SHEET

This drawing is a reproduction of the Original on a reduced scale

Fig.1

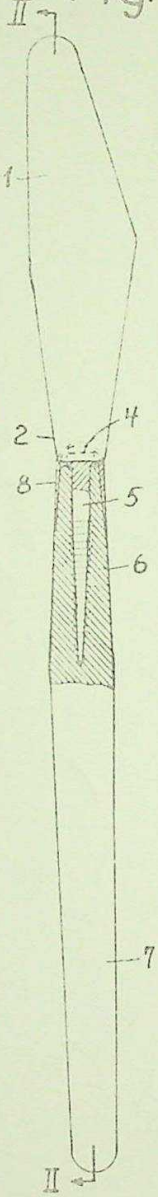


Fig.2

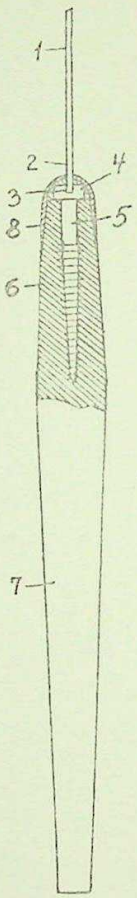


Fig.3

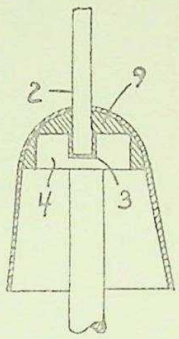


Fig.4

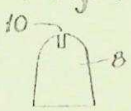
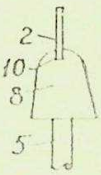


Fig.5



PATENT SPECIFICATION 1,048,429

DRAWINGS ATTACHED

1,048,429

Date of Application and filing Complete Specification:
Nov. 29, 1963. No. 47161/63.

Application made in Denmark (No. 5177) on Nov. 30, 1962.

Complete Specification Published: Nov. 16, 1966.

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GT. BRIT. DIV.

Index at Acceptance:—B4 K(2P, 4A, 4D6).

Int. Cl.:—B 25 g.

COMPLETE SPECIFICATION.

Improvements relating to Hand Implements and Parts thereof.

I, VILLADS CHRISTIAN VILLADSEN NIELSEN, a citizen of Denmark, of Villa Møllen, Hyldevej, Snekkersten, Denmark, do hereby declare the invention, for which we pray that a patent may be granted to us, and the method by which it is to be performed, to be particularly described in and by the following statement:—

This invention relates to a hand implement of the kind which has a blade portion and a screw screwed into an end portion of a handle, and to parts thereof.

Implement parts of the kind referred to have the disadvantage that they have rather complicated and expensive arrangements for connection with a handle such as nuts adapted to receive a screw pin, which arrangements often give the complete implement a deformed, clumsy and unattractive appearance and may make it difficult to clean.

An object of the present invention is to provide an implement part of the kind referred to in which the disadvantage aforesaid is obviated or mitigated.

According to the present invention I provide a hand implement comprising a blade portion and a handle, the blade portion being seated in a slot in the head of a screw and secured by soldering or welding, and the screw being screwed into the handle.

Further, according to the present invention I provide in combination, an implement blade for attachment to a handle, and a screw having a slotted head, the said blade portion being seated in the slot in said head and being soldered or welded to the latter, so that the blade may be secured to a handle by said screw.

Still further, according to the present invention I provide in combination, and for use on attaching to a handle an implement blade, a screw having a slotted head, a ferrule fitted to said head and having a slot aligned with the screw slot, and between the head and the slot in the ferrule a supply of solder, so that the blade may be fitted into said slots and be soldered in position, and the blade may be attached to the handle by screwing the screw into same.

Embodiments of the invention will now be described, by way of example, with reference to the accompanying drawing, in which:—

Fig. 1 shows an embodiment of an implement, viz. a knife, according to the invention, viewed from one side and partly in longitudinal section,

Fig. 2 is a fragmentary part sectional view on the line II–II of Fig. 1,

Fig. 3 is a detail fragmentary view corresponding to Fig. 2, to an enlarged scale, and

Figs. 4 and 5 are elevational views showing details, and a cup or bell-shaped portion belonging to same, viewed from the same side as according to Figs. 2 and 3, and

Referring to the drawing, a knife blade 1 of stainless steel plate is provided with an end portion 2 fitted into a slot 3 in the head 4 of a thin screw 5 of iron having a self-tapping thread which is screwed into a longitudinal bore in an end portion 6 of a handle 7 of softer material such as wood or bone. The joint between the blade 1 and handle portion 6 is closed and protected by a ferrule 8 having a slot 10 for the portion 2 of the blade 1, and the portion 2, slot 3, the head 4 and the ferrule 8 are secured together by solder or welding 9.

In forming the joint, the head 4 is pressed into the ferrule 8 in which the solder 9 is located in the form of a tablet. The connecting part 2 is pushed down through the slot 10 in the ferrule 8, through the solder 9 and into the slot 3 in the head 4, where

after the said parts are butt-welded together by means of a high-frequency electric current or other suitable form of heating. The slots 3 and 10 are substantially of the same length and width and are arranged in correspondence with each other.

The screw 5, the ferrule 8, and the soldering material 9 may be provided as assembled parts for soldering to a connecting portion 2 of an implement part, whereafter said parts may be fitted on a handle 7 as shown in Figs. 1 and 2. The screw 5 may be screwed into a handle without a longitudinal bore. Glue may be applied between the handle portion 6 and the screw 5 and/or the ferrule 8.

By means of a grinding band (not shown), the abutting parts 6 and 8 may be ground so that their outer surfaces are flush with each other as shown in Figs. 1 and 2.

In the same manner it is possible to connect the parts of other implements, the handles of which may, for example, be of a synthetic plastics material or other comparatively soft material. The implement part 1 and the ferrule 8 may be made of stainless material or have a stainless coating, for example, silver-plating, nickel-plating, or chromium-plating, whereas the screw 5 need not be of stainless material.

As a result of the invention, an implement head may be releasably secured to a handle in an efficient, inexpensive, and simple manner, the joint formed between the head and handle being substantially water-tight, of pleasing appearance and easily cleaned.

WHAT I CLAIM IS:—

1. A hand implement comprising a blade portion and a handle, the blade portion being seated in a slot in the head of a screw and secured by soldering or welding, and the screw being screwed into the handle.

2. An implement as claimed in claim 1, in which the joint between the blade portion and handle is closed and protected by a ferrule having a slot through which the blade portion passes, and being soldered or welded to the head of the screw and the blade portion.

3. An implement as claimed in claim 1 or 2, in which the screw is a self-tapping screw.

4. In combination, an implement blade for attachment to a handle, and a screw having a slotted head, the said blade portion being seated in the slot in said head and being soldered or welded to the latter, so that the blade portion may be secured to a handle by said screw.

5. In combination, and for use in attaching to a handle, an implement blade; a screw having a slotted head, a ferrule fitted to said head and having a slot aligned with the screw slot, and between the head and the slot in the ferrule a supply of solder, so that the blade may be fitted into said slots and be soldered in position, and the blade may be attached to the handle by screwing the screw into same.

6. The combination claimed in claim 4 or 5, in which the screw is self-tapping.

7. An implement substantially as hereinbefore described with reference to Figs. 1 to 5 of the accompanying drawing.

8. The combination of an implement blade and screw substantially as hereinbefore described with reference to Figs. 1 to 5 of the accompanying drawing.

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Abingdon: Printed for Her Majesty's Stationery Office, by Burgess & Son (Abingdon), Ltd.—1966.
Published at The Patent Office, 25 Southampton Buildings, London, W.C.2,
from which copies may be obtained.

XD7/664
1961-06
FRANCE
#1,267,267

Fig. 1

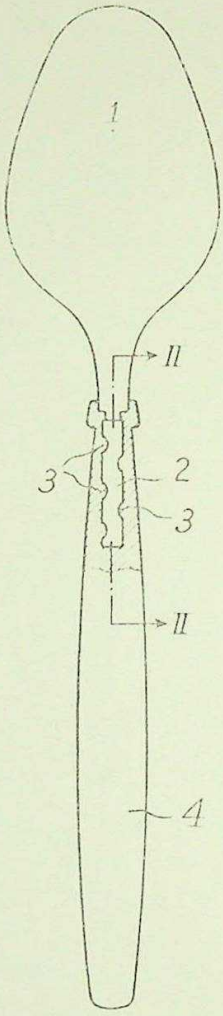


Fig. 2

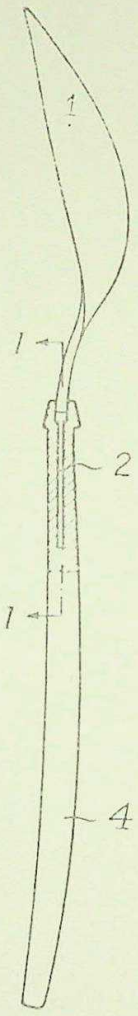


Fig. 3

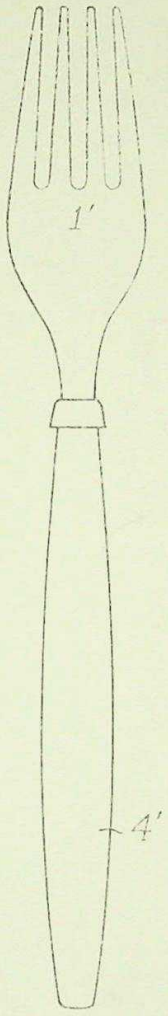


Fig. 4

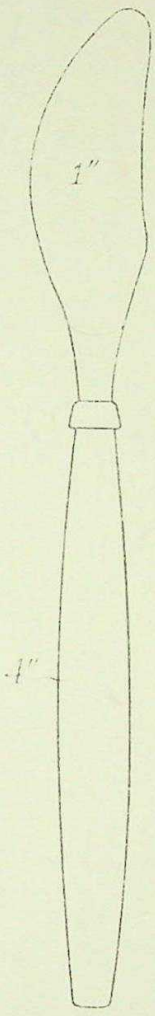


Fig. 5

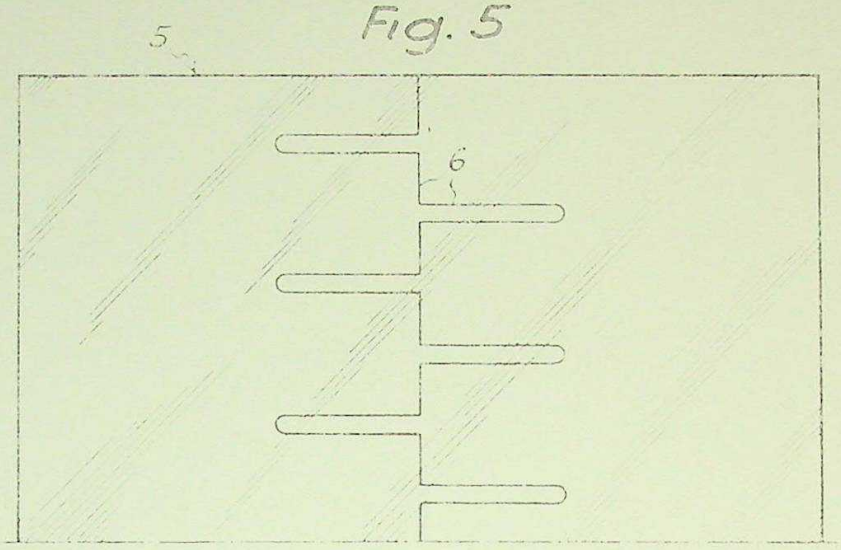


Fig. 6

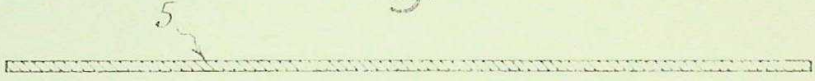


Fig. 7

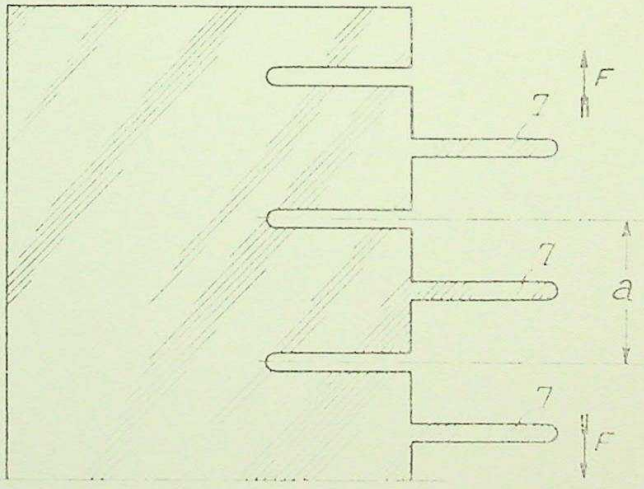


Fig. 8

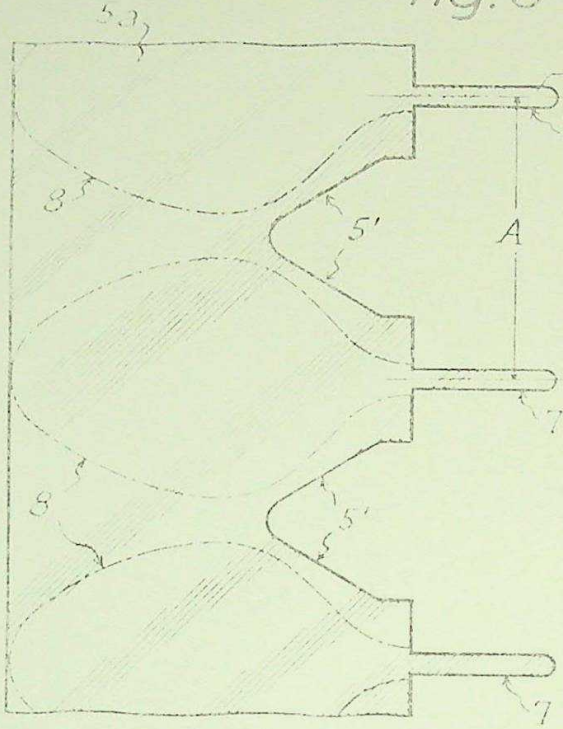


Fig. 9

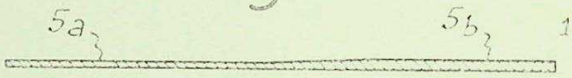


Fig. 10

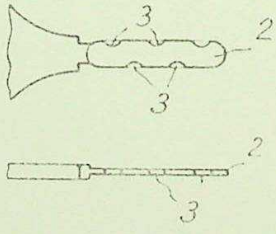


Fig. 11

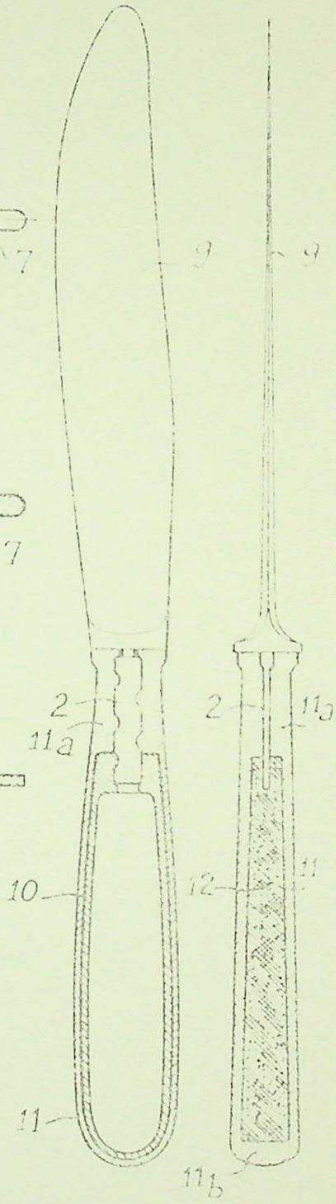


Fig. 12 Fig. 13

RÉPUBLIQUE FRANÇAISE

MINISTÈRE DE L'INDUSTRIE

SERVICE
de la PROPRIÉTÉ INDUSTRIELLE

BREVET D'INVENTION

P.V. n° 829.453 — N° 1.267.267

Classification internationale : A 47 *g* — B 21 *h*

Articles d'orfèvrerie métalliques composites.

M. André BOULAY résidant en France (Seine).

FRANCE
DIV.

Demandé le 9 juin 1960, à 13h 2m, à Paris.
Délivré par arrêté du 12 juin 1961.
(*Bulletin officiel de la Propriété industrielle*, n° 29 de 1961.)

(Brevet d'invention dont la délivrance a été ajournée en exécution de l'article 11, § 7, de la loi du 5 juillet 1844 modifiée par la loi du 7 avril 1902.)

Il existe dans l'industrie de l'orfèvrerie de table, deux genres d'articles :

1° Ceux composés d'un seul métal avec ou sans recouvrement d'une couche décorative ou le rendant inaltérable. On peut ranger dans cette catégorie les articles en argent massif, en métal argenté ou recouverts par électrolyse d'une protection les rendant inaltérables, en acier inoxydable, en acier ordinaire revêtus par trempage d'une protection inaltérable, en alliages de fusion;

2° Ceux qu'on obtient en combinant deux ou plusieurs matières. Ils sont généralement constitués par une partie métallique pleine (constituée par la bouche de la cuiller, la partie dentée de la fourchette ou la lame du couteau) fixée :

Soit dans une autre partie métallique creuse servant de manche par exemple à l'aide d'un liant qui se solidifie en se refroidissant;

Soit dans des manches obtenus par usinage en partant de matières végétales, animales ou autres;

Soit dans des manches en matières organiques plus ou moins sensibles à la chaleur ou pouvant s'altérer à l'usage, la fixation se faisant en emprisonnant les parties métalliques dans les parties en matière organique par moulage avec ou sans pression, sans possibilité de décoration analogue à ceux de la première catégorie et devant avoir une certaine épaisseur pour conserver une certaine solidité.

Les articles en matière argentée de la première catégorie ne sont pas inaltérables et s'usent dans les parties travaillantes qui laissent apparaître après un certain temps d'usage le métal support de la couche d'argent.

Les articles en acier inoxydable dans la masse ne présentent pas cet inconvénient mais ne peuvent être des articles finement et profondément décorés que difficilement et à des prix de revient très élevés.

Les articles de la deuxième catégorie obtenus en combinant soit deux parties métalliques en les réunissant par un liant, soit une partie métallique avec une partie non métallique, risquent de se démancher ou ne présentent pas les caractéristiques artistiques de la première.

La présente invention a pour objet la fabrication d'articles entièrement métalliques composés de deux parties, caractérisé en ce que les « hauts » représentés par la bouche de la cuiller, la partie dentée de la fourchette ou la lame du couteau étant fabriqués en acier inoxydable par des procédés connus, les manches également métalliques, sont obtenus par fusion et moulage avec ou sans pression d'un métal enrobant un prolongement des « hauts » obtenu sans augmentation de la quantité de métal, et sont susceptibles d'être finement décorés et protégés, par électrolyse ou tout autre procédé, d'une couche métallique ou autre les rendant inaltérables ou leur ajoutant de la valeur par apport à un métal précieux.

Le dessin annexé montre à titre d'exemple descriptif et non limitatif un mode de réalisation de l'invention.

La figure 1 représente vue de face une cuiller suivant l'invention avec coupe partielle par I-I (fig. 2).

La figure 2 représente la même cuiller vue de profil avec coupe partielle par II-II (fig. 1).

Les figures 3 et 4 représentent respectivement une fourchette et un couteau vus de face.

Les figures 5 à 9 illustrent le procédé de fabrication des « hauts » analogue à celui décrit au brevet français n° 1.133.155 le 27 septembre 1955.

La figure 5 montre en plan le découpage d'une bande de tôle en acier inoxydable à partir de laquelle ces « hauts » (par exemple une bouche de cuiller) sont obtenus.

La figure 6 montre cette bande en coupe.

La figure 7 montre l'élément de bouche découpé à partir duquel une série de « haut » sera obtenue.

Les figures 8 et 9 montrent en plan et en coupe la même bande après laminage.

Prix du fascicule : 1 NF

Les figures 10 et 11 montrent la queue d'une bouche de cuiller après écrasement et crantage pour amarrage dans la partie métallique du manche, respectivement en plan et en profil.

Les figures 12 et 13 montrent des variantes d'un manche figuré sur une lame de couteau, permettant un moulage de cette partie en mince épaisseur pour réduire le poids du métal moulé et permettre l'équilibrage de l'article.

Sur les figures 1 et 2, on a représenté une cuiller composée en 1 de la bouche en acier inoxydable, fabriquée en partant d'une tôle mince, laminée suivant une variante du procédé de laminage décrit dans le brevet français n° 1.183.155 ainsi qu'il va être exposé plus loin. Cette cuiller présente en 2 une queue munie d'encoches 3 permettant la liaison avec le manche métallique 4. Ce manche est moulé sur la queue 2 par injection sous pression ou par tout procédé permettant la formation d'une partie métallique, pleine ou creuse; ce manche est susceptible d'être finement et artistiquement décoré et d'être recouvert par électrolyse ou par tout autre procédé d'une couche décorative et inaltérable.

Sur la figure 3 on a représenté une fourchette en acier inoxydable comportant comme la cuiller un « haut » 1' assemblé avec un manche 1' identique à celui de la cuiller. Ce procédé permet d'utiliser le même outillage pour la cuiller et la fourchette.

Sur la figure 4 on a représenté un couteau comportant une lame 1'' et un manche 1'' obtenu par un procédé analogue aux deux pièces précédentes. Suivant les besoins, on peut soit utiliser un manche droit, soit un manche galbé permettant une position différente de la lame dans l'action de trancher.

Le procédé ci-dessus décrit peut s'appliquer à tous les articles habituellement fabriqués.

Les figures 5 à 11 montrent le procédé de fabrication des « hauts » (bouche de cuiller, dents de fourchette) par un procédé analogue à celui du brevet français n° 1.183.155. Comme dans ce brevet, ces éléments sont obtenus à partir d'une bande de tôle 5 dont on a représenté à la figure 5 une partie car elle peut avoir une longueur aussi grande que l'on veut, la largeur étant déterminée pour obtenir par découpe deux groupes d'éléments, par exemple une série de « hauts » de cuiller et une série de « hauts » de fourchette.

Cette bande de tôle est découpée suivant le tracé 6 de manière à obtenir, après découpage, deux éléments symétriques tels que représentés figure 7, comportant chacun une série de prolongements 7 destinés à former les queues 2 décrites précédemment.

Conformément au procédé du brevet n° 1.183.155 la tôle 5 est laminée de manière à présenter (fig. 9) une partie amincie 5*a* correspondant par exemple à la bouche de la cuiller proprement dite, et à conserver à la partie 5*b* correspondant aux prolongements 7 l'épaisseur initiale.

Ce laminage a pour effet d'étirer longitudinalement la tôle dans le sens des flèches F de manière que la longueur *a* (fig. 7) double sensiblement de longueur, c'est-à-dire prenne la cote A (fig. 8). L'ensemble de la tôle passe ainsi de la forme de la figure 7 à la forme de la figure 8. C'est dans la partie amincie 5*a* déformée suivant le contour 5' que l'on découpe suivant le tracé en traits mixtes 8 et dans le prolongement de la queue 7, la bouche de la cuiller.

Pour permettre de donner à ces prolongements 7 une plus grande largeur destinée à l'obtention de la queue 2 (fig. 1 à 10), elle est creusée comme indiqué sur la figure 10 en pointillé et c'est à ce moment qu'on y découpe les crans 3 servant à l'accrochage. On observera que les prolongements 7 servant à la formation de queues d'assemblage 2 sont pour chaque moitié de la bande 5 découpés dans une partie de l'autre moitié non utilisée pour la formation du « haut » correspondant, c'est-à-dire dans les déchets de cette autre partie et que la largeur de la bande de métal utilisée pour la formation de la bouche de la cuiller par exemple peut être déterminée sans tenir compte de ce prolongement, ce qui réduit par conséquent de façon appréciable la quantité de métal nécessaire.

Les figures 12, 13 montrent deux autres modes de constitution du manche utilisé plus particulièrement pour les couteaux mais susceptible éventuellement d'être également utilisé pour les cuillers et les fourchettes. Sur ces figures on a représenté en 9 la lame terminée par une queue 2.

Pour équilibrer le couteau et diminuer le poids du manche, celui-ci comporte une partie métallique creuse 10 obtenue par exemple par moulage préalable, découpage ou emboutissage, le métal formant la partie extérieure du manche, enveloppant cette partie creuse 10 et constituant un ensemble continu 11-11*a*, moulé en 11*a* sur la queue 2, comme dans la réalisation des figures 1 et 2.

Dans la variante représentée figure 13 en coupe transversale, la partie creuse 11 est remplacée par un noyau 12 en matière réfractaire, carton d'amiante, produit poreux moulé ou autre, le métal 11-11*a* constituant la partie extérieure du manche, adhérant comme précédemment dans sa partie supérieure sur la queue 2 et présentant éventuellement en 11*b* une surépaisseur pour rétablir l'équilibrage désiré ou donner plus de résistance dans une partie soumise aux chocs.

Sur le dessin on a représenté des manches en métal moulés par injection ou par tout autre procédé, sans décoration ni gravure et présentant une certaine épaisseur par rapport aux « hauts » décou-

pés dans la tôle et profilés suivant les méthodes habituelles. Comme indiqué plus haut, il est bien entendu que ces mêmes pièces peuvent être obtenues avec des gravures en creux et en relief, motifs artistiques anciens ou modernes en épaisseur compatible avec le mode d'assemblage et la solidité de l'alliage.

RÉSUMÉ

L'invention a pour objet des perfectionnements à la fabrication des articles d'orfèvrerie de table (couteaux, cuillers ou fourchettes) et portant particulièrement sur les points suivants :

1° Les « hauts » ou parties en contact avec les produits susceptibles d'altérer leur surface sont en acier inoxydable dans la masse, les manches également métalliques étant obtenus par moulage avec ou sans pression à injection sur un prolongement des « hauts », ces manches étant susceptibles d'être décorés ou revêtus par électrolyse ou autre d'un revêtement ajoutant à la qualité de la présentation;

2° Les « hauts » sont obtenus par laminage et découpage d'une tôle suivant un procédé analogue à celui décrit au brevet n° 1.183.155;

3° Le manche peut être moulé solidairement sur le prolongement du « haut » et sur une surépaisseur pleine ou creuse permettant notamment d'augmenter l'épaisseur du manche sans apport excessif de métal ou d'équilibrer ce manche.

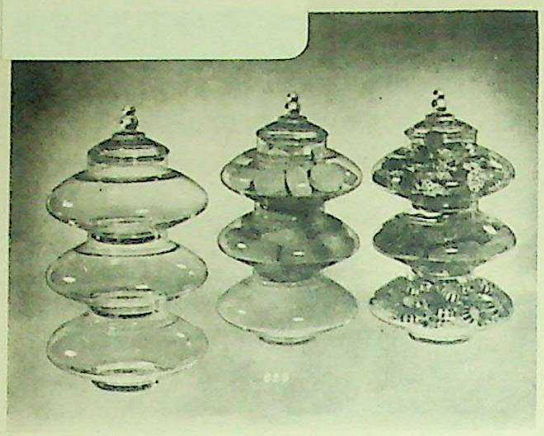
André BOULAY

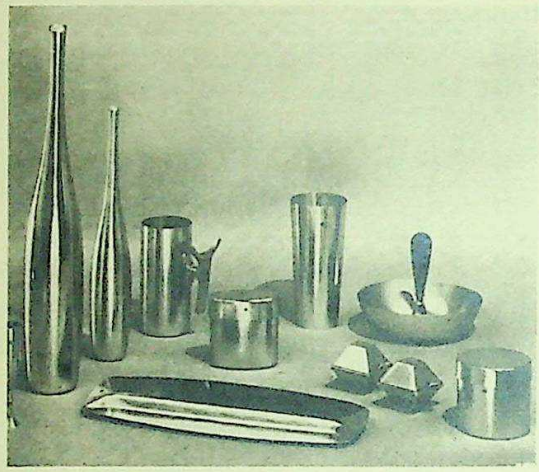
Par procuration :

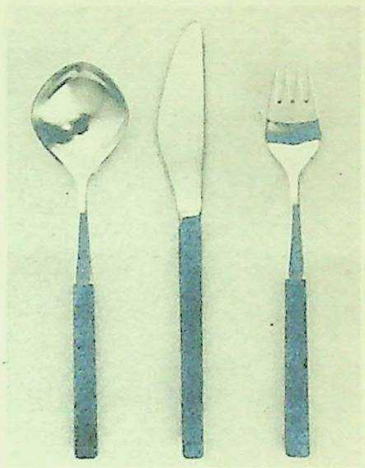
G. Beau de Loménie, André Armengaud & G. Houssard

Pour la vente des fascicules, s'adresser à l'Imprimerie Nationale, 27, rue de la Convention, Paris (15e).

D7/664 — GIFTWARES FEB, 1960







Three-section Tower Jar, available in crystal, charcoal, or verde to retail at $5, is highly versatile accessory included in this year's collection of giftware by Imperial Glass.

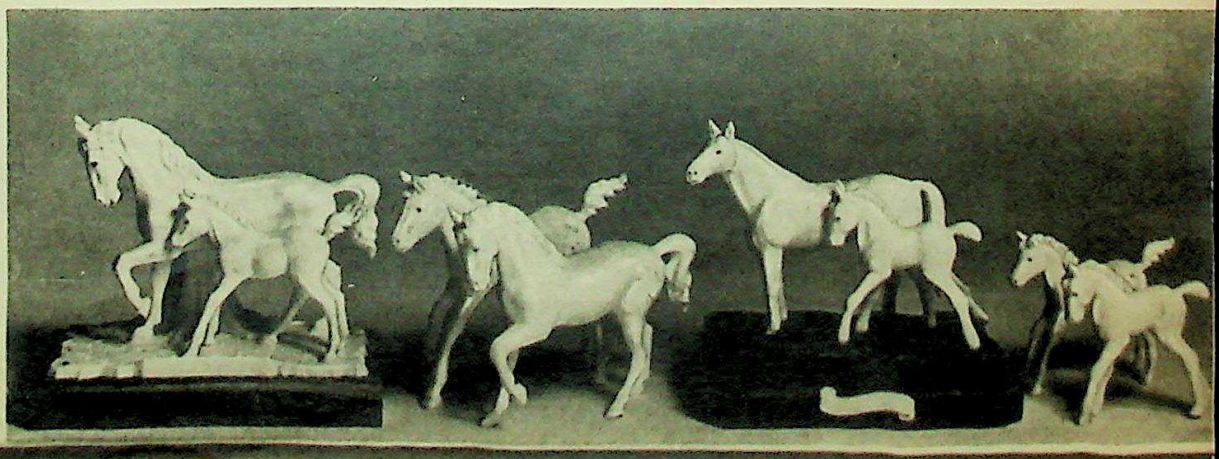
Contemporary Pewter collection designed by LaGardo Tackett is produced in Holland. Lines are simple and fluid throughout. Available for immediate delivery from Schmid Brothers.

Portable Gift Wrapping Station, 33" wide, 19" deep, 41" high, holds four ½-ream rolls of paper. Offered by Tie-Tie Gift Wrappings.

Opus, stainless steel flatware, comes with Palisander or black nylon handles, $15.95 or $16.95 5-pc. pl. set. At Danecastle.

p. 57

FROM GERMANY: IVOREX PLASTIC HORSE FIGURES RETAIL FROM 25c FOR 2" YEARLING TO $2 FOR WOOD-BASED GROUPS. WESTPHAL.



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P 13095 X/34f

1956-03

Fig. 1

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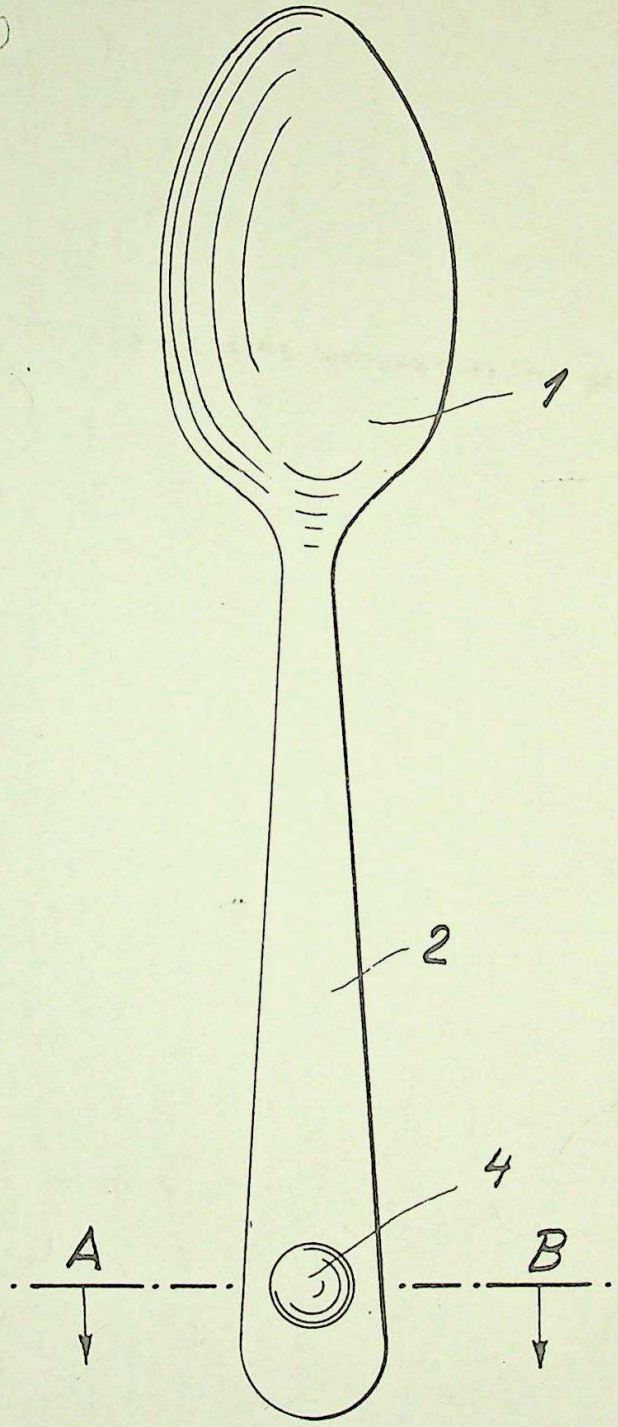
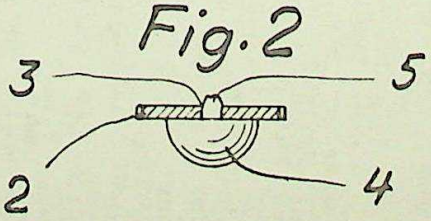


Fig. 2



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DIV. 11

BUNDESREPUBLIK DEUTSCHLAND

DEUTSCHES PATENTAMT

Tag der Anmeldung: 24. November 1954

Bekanntgemacht am 22. März 1956

PATENTANMELDUNG

KLASSE 34 f GRUPPE 12 01

P 13095 X / 34 f

Q 3

Robert Krups, Solingen-Wald
ist als Erfinder genannt worden

Carl Prinz Aktien-Gesellschaft für Metallwaren, Solingen-Wald

Eßbesteck

Die Erfindung bezieht sich auf ein Eßbesteck, das aus Messer, Gabel, Löffel u. dgl. bestehen kann. In Schulen bei Schulspeisungen, in Kindergärten oder in besonderen Abteilungen von Krankenhäusern, insbesondere in den Infektionsabteilungen, sowie beim Militär ist es wünschenswert, die Eßbestecke zu kennzeichnen, sei es, daß der Benutzer oder die entsprechende Abteilung gekennzeichnet werden soll. Es ist bekannt, den Stiel der Eßbesteckteile selbst mit Markierungen zu versehen. Hierdurch wird aber eine weitere Benutzung durch andere Personen oder an einem anderen Ort unmöglich gemacht.

Um hier Abhilfe zu schaffen, wird gemäß der Erfindung vorgeschlagen, die Stiele der Eßbesteckteile mit einem oder mehreren Bohrungen zum auswechselbaren Befestigen von Marken aus Metall, Glas, Holz, Kunststoff od. dgl. zu versehen. Es ist hierdurch möglich, beispielsweise durch verschiedenartige Gestalt oder Farbe eine Abteilung oder einen bestimmten Benutzerkreis zu kennzeichnen. Ferner kann man die Marke mit irgendwelchen Kennzeichen versehen, z. B. beim Kindergarten mit kleinen Bildern oder Symbolen, bei sonstigen Verwendungszwecken mit Zahlen, Buchstaben, Namen od. dgl. Derartige besondere Marken lassen sich leicht an dem Stiel befestigen und auch wieder leicht entfernen, so daß bei einem Wechsel des Benutzers od. dgl. ein Auswechseln dieser Marke stattfinden kann.

Bei der praktischen Ausführung kann man vorteilhaft Kunststoffmarken verwenden, die bis zu einer Temperatur von 110° die Form, die Farbe und das Aussehen nicht verändern.

Zum Befestigen der Marken können diese beispielsweise mit einem oder mehreren konischen Stiften versehen werden, die ein Einpressen in die Löcher des Stieles ermöglichen, ohne daß sie sich bei der Benutzung lösen können.

In der Zeichnung ist ein Ausführungsbeispiel eines Eßlöffels gemäß der Erfindung dargestellt, und zwar zeigt

Fig. 1 die Ansicht und

Fig. 2 einen Querschnitt nach der Linie *A-B* der Fig. 1.

Der Löffel 1 wird an seinem Stiel 2 mit einem Loch 3 versehen, in das eine Marke 4 mittels eines konischen Stiftes 5 eingedrückt wird. Diese Marke 4 ist beispielsweise knopfartig ausgebildet und besteht aus einem hitzebeständigen Kunststoff od. dgl. Durch die Farbe dieser Marke lassen sich schon Unterschiede nach Abteilungen für die Benutzer od. dgl. festlegen. Wenn darüber hinaus die Marke noch mit einem Kennzeichen, z. B. einem Symbol, einer Zahl oder einem Buchstaben od. dgl., versehen wird, so kann auch der einzelne Benutzer des Löffels gekennzeichnet werden.

Statt dieser Kunststoffmarke kann eine solche Marke natürlich auch aus Metall, Holz, Glas od. dgl. bestehen. Wesentlich ist, daß durch die Form, Farbe und die aufgebrachte Kennzeichnung eine Angabe über den Benutzer gemacht werden kann, wobei bei einem Wechsel des Benutzers des Löffels die knopfartige Marke leicht ausgewechselt werden kann.

Selbstverständlich könnte der Stiel auch mit mehreren Löchern ausgerüstet werden, um entsprechend größere Marken anbringen zu können.

Patentansprüche:

1. Eßbesteck, dadurch gekennzeichnet, daß die Stiele mit einer oder mehreren Bohrungen (3) zum auswechselbaren Befestigen von Marken (4) aus Metall, Holz, Glas, Kunststoff od. dgl. versehen sind.

2. Eßbesteck nach Anspruch 1, dadurch gekennzeichnet, daß die auf dem Stiel (2) zu befestigenden Marken (4) mit einem konischen Befestigungsstift (5) versehen sind.

3. Eßbesteck nach Anspruch 1 und 2, dadurch gekennzeichnet, daß die Marken (4) farbig und mit beliebigen Kennzeichen versehen sind.

Hierzu 1 Blatt Zeichnungen

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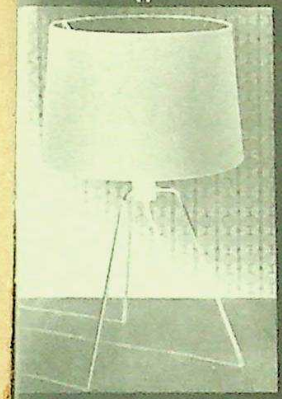
~~X-D 54/12~~

Design, Feb., 1955, p. 25

11



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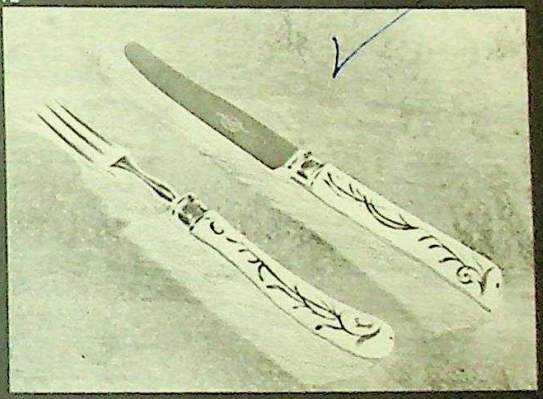


11 *The table lamp shows how a careful choice of materials – leather covering for the lampholder and polished metal for the legs – gives a quality of richness rare in this type of fitting.* Maker Francis Macknin Ltd.

12 *A growing desire for more decoration in the home is finding expression in a number of ways. An example is this fruit knife and fork fitted with bone china handles in blue, hand-decorated in gold.* Designer Maureen Tanner. Maker Leppington (Cutlers) Ltd.

D7/664

Mitchell (& St. Bartain)

#673,040

3-52

SHEET

Sht. 1

FIG.1.

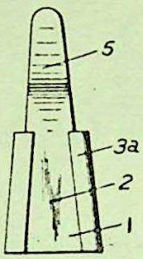


FIG.2.

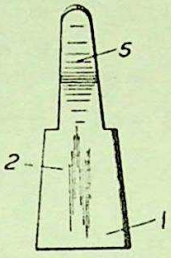


FIG.3.

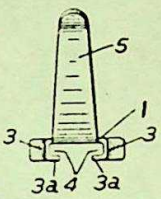


FIG.4.

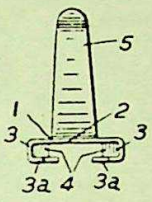


FIG.5.

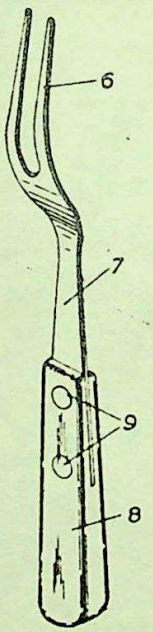


FIG 6

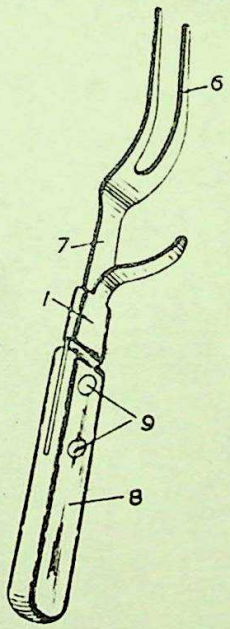
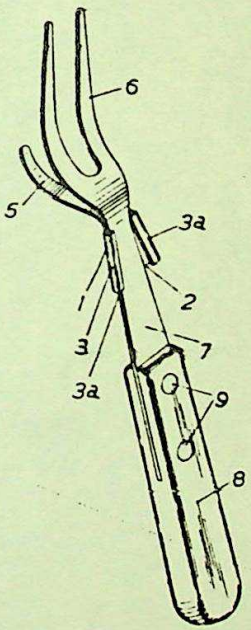


FIG.7.



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1020 - M.M.P.L.TD - 1952

PATENT SPECIFICATION

Inventor: JOHN TREVOR DREW MITCHELL

673,040

Date of filing Complete Specification Feb. 13, 1951.

Application Date March 3, 1950. No. 5426/50.

Complete Specification Published May 28, 1952.

Index at acceptance:—Class 30, A1b1.

COMPLETE SPECIFICATION

Improvements in or relating to Fork Guards

We, PLATERS & STAMPERS LIMITED, a British Company, of 14—18, Holborn, London, E.C.1, do hereby declare the invention for which we pray that a patent may be granted to us, and the method by which it is to be performed, to be particularly described in and by the following statment:—

The present invention relates to improvements in guards for forks to protect the hand of the user. Such guards are generally provided on carving forks, to protect the hand of the carver from being cut by the carving knife should the latter slip on the tines of the fork or otherwise be released suddenly from the restraint normally imposed upon it by the meat being cut.

Fork guards usually comprise a pivotted member, one end of which is pinned within a slot in the stalk connecting the tines to the handle. It is common experience that solid matter such as congealed grease tends to accumulate within such slot, so that it becomes permanently discoloured and generally unpleasing.

With fixed guards also there are always some acute angles which it is very difficult to get clean, remembering always the general requirement that the handles of this class of cutlery must never be submitted to prolonged immersion in hot water owing to its deleterious effect on the handle material and its effect of loosening the joint between the handle and the tang. This of course applies only where the handle is made of ivory, bone or synthetic material such as celluloid which are the usual materials for the handles of table cutlery.

It is an object of the present invention to provide a fork and guard combination which may be separated from each other to enable a thorough cleansing of both parts to be effected.

It is a further object of the invention that the fork part should have as small a number of acute angles as possible to avoid permanent lodgment of solid matter therein.

In order to acheive the objects of the present invention a fork of the type having a tapered stalk between the handle and the tines is selected.

According to the invention a guard for a fork having a stalk tapering from the handle to the tines comprises a mounting piece having a tapered socket adapted to be brought into wedging engagement with a portion of the stalk of relatively large section, a longitudinal opening being formed in said mounting piece of less width than the socket to allow the mounting piece to be attached or removed over a portion of the stalk of relatively small section, said mounting piece carrying an upwardly extending guard member.

One form of fork guard provided for use with a fork of the kind referred to having a substantially rectangular cross section comprises a mounting portion having a flat upper surface of trapezoidal shape and inturned marginal portions defining a tapered channel on the underside of the mounting portion of a corresponding taper to the taper of the stalk and of such width that it can come into jamming engagement with the edges of the stalk, preferably close to the handle. A guard member, preferably forming an integral extension of the mounting, is attached to the mounting portion and extends forwardly of the body, being so disposed as to lie at a more or less acute angle to the plane of the stalk of the fork when mounted thereon.

In order that the invention may be more clearly understood reference is made to the accompanying drawings wherein:—

Figure 1 is an underneath plan view of a fork guard.

Figure 2 is a top plan view of the guard.

Figure 3 is a front end view of the guard.

Figure 4 is a rear end view of the guard.

Figure 5 is a top plan of a fork adapted to receive the guard of Figures 1 to 4.

Figure 6 is a perspective view of the work shown in Figure 5 with the guard in the guard position.

Figure 7 is a perspective view from underneath showing the guard in the act of being applied to or removed from the stalk of the fork.

The guard member 1 shown in Figures 1 to 4 is manufactured as a single piece metal pressing, suitably made from stainless steel and polished after manufacture. The guard is adapted to be mounted on a fork having a flat section tapered stalk connecting the handle to the tines and the means for mounting it securely thereon comprises a mounting piece 2 of trapezoidal shape having edge portions 3 turned down at right angles and further portions 3a infolded parallel to the two longitudinal edges of the piece 2 to define a pair of channels 4 adapted to grip the two edges of the fork stalk, the two channed 4 converging towards each other at substantially the same angle as the edges of the work stalk which they are to enclose. There is an integral extension on the front end of the mounting piece 2 forming a guard member 5, which lies generally at an acute angle to the plane of the fork stalk when mounted.

The fork to which the guard is to be applied comprises tines 6 and a longitudinally tapered stalk 7 of rectangular cross section, the end part of which is located in a slot in the handle 8, in which it is positively secured by rivets 9. The handle 8 is formed of a synthetic material, as is cutomary with carving knives.

As may be appreciated from the drawings the guard 1 may readily be brought into a guarding position near the rear end of the stalk 7, in which position it will guard a hand holding the handle 8 from a knife moving from the direction of the tines without any fear of displacement of the guard.

To remove it from the fork, the guard 1 is merely moved to the front end of the stalk 7, moved to one side so that the edge of the stalk lies within one of the channels 4. The guard 1 is then turned slightly relative to the fork stalk 7 (which it is free to do owing to a limited clearance provided in the channels 4 between the stalk and the inturned portions 3a). This brings the other edge of the stalk out through the opening left between the portions 3 and the guard is then simply slipped off as shown in Figure 7.

Conversely the guard may be fitted onto the stalk and brought into the guarding position in the same simple manner.

It is to be observed that the minimum distance between the edges of the inturned portions 3a of the guard may be in fact slightly less than the minimum width of the fork stalk, owing to the reduction in the effective width of the fork stalk relative to the portions 3a due to the relative rotation of the two parts.

It will be seen from Figure 5 that the metal portion (tines 6 and stalk 7) of the fork is completely free from sharp angles in which solid matter can lodge, so that the fork itself may be thoroughly cleaned when the guard is removed therefrom without the handle 8 having to be immersed in hot water for any length of time.

The guard 1 may be left in water for desired time to simplify the removal of any solid matter, which may accumulate in the channels 4, though this is unlikely to occur because the channels 4 are relatively open and solid matter and grease will almost certainly be substantially removed in ordinary washing.

Although in the foregoing description a fork guard has been described for use with a fork having a stalk of substantially rectangular cross section, it will readily be appreciated that guards may be constructed along the same lines for application to forks having tapered stalks of other cross sections.

Other modifications may be made to the construction without departing from the scope of the invenion. For instance, the guard member 5 might be made separately from the mounting piece 2 and attached thereto by rivetting.

What we claim is:—

1. A guard, for a fork having a stalk tapering from the handle to the tines, comprising a mounting piece having a tapered socket adapted to be brought into wedging engagement with a portion of the stalk of relatively large section, a longitudinal opening being formed in said mounting piece of less width than the socket to allow the mounting piece to be attached or removed over a portion of the stalk of relatively small section, said mounting piece carrying an upwardly extending guard member.

2. A guard, for a fork having a stalk of substantially rectangular section tapering from the handle to the tines, comprising a trapezoidal mounting piece having its edge portions inturned to form a pair of converging channels adapted to engage the edge portions of said stalk, at a relatively wide portion of the stalk, the edges of said inturned edge portions being sufficiently widely spaced to allow the guard to be removed at a relatively narrow portion of the stalk, said mounting piece

carrying an upwardly extending guard member.

3. A fork guard according to claim 2, wherein the minimum distance between the edges of the inturned edge portions of the mounting piece is just less than the minimum width of the stalk.

4. A fork guard according to any of the preceding claims wherein the guard member is an integral extension of the mounting piece.

5. A fork guard according to claim 4 wherein the guard member is formed as an integral extension from the leading end of the mounting piece.

6. A fork guard according to any of the preceding claims wherein the guard member slopes forwardly at a generally acute angle to the plane of the mounting piece.

7. A fork, of the kind provided with a guard, comprising a fork part having a handle, tines and a stalk connecting and tapering from the handle to the tines combined with a guard according to claim 1.

8. A fork, of the kind provided with a guard, comprising a fork part having a handle, tines and a flat stalk connecting and tapering from the handle to the tines combined with a guard according to any of claims 3 to 6.

9. A fork guard substantially as herein described with reference to the accompanying drawings.

10. A fork, of the type having a guard, comprising a fork part and a disconnectable guard substantially as herein described with reference to Figures 5 to 7 of the accompanying drawings.

For PLATERS AND STAMPERS LIMITED:
Stevens, Langner, Parry & Rollinson,
Chartered Patent Agents,
5—9, Quality Court, Chancery Lane,
London, W.C.2, and at
120, East 41st Street, New York, 17,
New York, U.S.A.

PROVISIONAL SPECIFICATION

Improvements in or relating to Fork Guards

We, PLATERS & STAMPERS LIMITED, a British Company, of 14—18, Holborn, London, E.C.1, do hereby declare this invention to be described in the following statement:—

The present invention relates to fork guards intended for use with forks in which the portion thereof between the tines and the handle, hereinafter referred to as the stalk, is tapered longitudinally of the fork.

The chief object of the present invention is to provide an improved fork guard for a fork of the kind referred to which is of simple constructional form and which can be readily mounted upon and removed from the fork.

According to the present invention the improved fork guard comprises a mounting portion tapered longitudinally to correspond with the longitudinally tapered stalk of a fork of the kind referred to adapted firmly to engage said stalk, and a guard member extending from said body portion.

Conveniently the mounting portion and the guard member may be formed in one piece.

In one form of fork guard according to the present invention for use with a fork of the kind referred to in which the stalk is flat and rectangular in cross section, the mounting portion comprises a flat longitudinally tapered body adapted for engagement with one face of the flat stalk of the fork and having marginal portions which embrace the side edges of the flat stalk and engage the opposite face thereof. A guard member, which may conveniently be narrower in width than the body, extends from the body and is so disposed as to lie at a more or less acute angle to the plane of the fork when the body is mounted thereon. The guard member may be of any convenient form, for example, it may be curved or flat in a longitudinal direction and may be integral with or attached to the body.

The longitudinally tapered form of the stalk of the fork and of the body of the fork guard not only enables the guard to be mounted upon or removed from the fork merely by sliding it longitudinally of the stalk, but also permits the guard to be firmly mounted in position on the fork by a wedging action.

Although in the foregoing description a fork guard according to the present invention for use with a fork having a stalk which is flat and rectangular in cross-section has been described it will be appreciated that the cross-sectional shape of the stalk and consequently of the body of the fork guard may be as desired.

For PLATERS AND STAMPERS LIMITED:
Stevens, Langner, Parry & Rollinson,
Chartered Patent Agents,
5—9, Quality Court, Chancery Lane,
London, W.C.2, and at
120, East 41st Street, New York, 17,
New York, U.S.A.

Leamington Spa: Printed for Her Majesty's Stationery Office, by the Courier Press.—1952.
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628,478 COMPLETE SPECIFICATION 1 SHEET

Different material from cutting edge

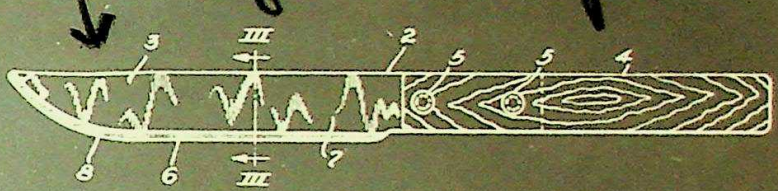

Fig. 1.

Fig. 2.

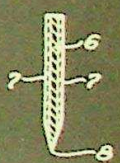

Fig. 3.

[This Drawing is a reproduction of the Original on a reduced scale.]

H.M.S.O. (Ty. P.)

PATENT SPECIFICATION

628,476

Convention Date (United States of America): Oct. 13, 1945.

Application Date (In United Kingdom): Sept. 5, 1946. No. 26694/46.

Complete Specification Accepted: Aug. 30, 1949.

Index at acceptance:—Classes 30, A1a; and 83(ii), A(26: 79: 92: 141).

COMPLETE SPECIFICATION

Improvements in or relating to an Article of Cutlery and Method of Making Same

We, SUPERIOR STEEL CORPORATION, a corporation organised under the laws of the State of Virginia, United States of America, of Grant Building, Fourth Avenue and Grant Street, Pittsburgh, Pennsylvania, United States of America, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to cutlery and the manufacture thereof. It relates particularly to cutlery having good cutting characteristics and which at the same time is effectively protected against corrosion at its faces. The invention further relates to a method of making an article of cutlery whereby a superior article of cutlery is produced.

It is generally accepted that high carbon steel (i.e., steel containing over about .70% carbon) properly hardened and tempered is the best material for cutlery from the standpoint of cutting characteristics. By "cutlery" we mean implements such as knives, saws, chisels, planing tools, dental and surgical instruments, wood carving tools and cutting implements generally. Not only can high carbon steel be hardened to Rockwell C60 or higher, but if the carbon content is over about .80% (hypereutectoid steels) there exists free cementite in the structure which provides an extremely hard cutting edge. However, cutlery made from such steel rusts very easily and is usually protected in some fashion, such as by plating. The plating tends to come off by either flaking or wearing, thus exposing the steel, which, of course, rusts and presents an unsightly appearance. If a rust spot once starts on a face of a plated knife, for example, the rusting progresses under the plating with the result that plating adjacent the original rust spot continues progressively to flake off. Moreover the plating is thin and often somewhat porous and does not well withstand wear. When the plating is removed the article becomes black or rusty.

Efforts have been made for many years to improve upon plated high carbon steel for cutlery such as table knives and certain other items but no rust resistant cutlery which is fully satisfactory from the standpoint of cutting characteristics has been found prior to the present invention. Stainless steel has been used for cutlery and while it satisfactorily resists corrosion its cutting characteristics are inferior to those of high carbon steel. The best known stainless cutlery material is type 420 stainless steel which contains about 13% chromium and about .35% carbon. It can be hardened to about Rockwell C54 and is usually drawn back to around C50. Type 440 stainless steel, which contains about 17% chromium and from about .60% to about 1.10% carbon, has also been used for cutlery. The highest carbon type (440c) can be hardened to about Rockwell C60 and is usually drawn back to about C55 or lower. These stainless steels have very good corrosion resistance but are inferior to plain high carbon steel in cutting characteristics; besides, they are relatively expensive and, especially type 440, very difficult to manufacture.

We have discovered how to make an article of cutlery having the cutting characteristics of cutlery made of high carbon steel and the corrosion resistance of cutlery made of stainless steel and which possesses none of the disadvantages of either material alone.

According to the invention there is provided an article of cutlery having a blade of hard metal the faces of which are covered by a softer metal, said article comprising a blade of high carbon steel clad with low carbon non-hardenable stainless steel and having a cutting edge of high carbon steel only, the stainless steel terminating adjacent the cutting edge.

The invention also includes a method of

[Price 2/-]

making an article of cutlery comprising cladding by pressure bonding at high temperature a blank of high carbon steel with facing layers of low carbon non-hardenable stainless steel on both faces thereof, heat treating the clad blank to harden the high carbon steel and simultaneously soften the stainless steel and put it in its best condition for resisting corrosion and sharpening an edge of the clad blank to form a cutting edge of high carbon steel.

The corrosion resistant metal which we prefer to employ is stainless steel, and we regard type 430 stainless steel as superior to other stainless steels for this purpose. Type 430 stainless steel contains about 17% chromium and not over about .12% carbon. It is especially useful in making cutlery in accordance with the invention because when the blade is heat treated to harden the high carbon steel cutting portion the heat treatment somewhat softens the stainless steel; this softening places the stainless steel in its best condition for resisting corrosion.

We also provide a method of making an article of cutlery comprising forming a blank comprising high carbon steel having its faces covered with corrosion resistant metal and removing the corrosion resistant metal at and adjacent an edge of the blank and sharpening the high carbon steel to form a cutting edge of high carbon steel only. We further provide a method of making an article of cutlery comprising forming a blank comprising high carbon steel having its faces covered with corrosion resistant metal and sharpening an edge of the blank to form a cutting edge disposed in the high carbon steel.

We preferably clad high carbon steel with corrosion resistant metal to form a bimetallic blank and sharpen an edge of the blank to form a cutting edge disposed in the high carbon steel portion of the blank.

The expression "high carbon steel" is used herein to include both plain high carbon steel and also high carbon steels containing alloying ingredients such, for example, as chromium, nickel, tungsten, molybdenum, vanadium and cobalt, either singly or in various combinations.

In the accompanying drawings we have shown a present preferred embodiment of the invention and have illustrated a present preferred method of practicing the same, in which:

Figure 1 is a face view of a knife;

Figure 2 is an edge view of the knife shown in Figure 1 looking toward the cutting edge of the blade; and

Figure 3 is a transverse cross-sectional view to enlarged scale taken on the line III—III of Figure 1.

Referring now more particularly to the drawings, there is shown a knife designated generally by reference numeral 2 consisting of a blade 3 and a handle 4 rivetted together by rivets 5. The novelty resides in the blade and its method of manufacture, the handle and the means for fastening the handle to the blade being conventional. We shall describe a present preferred method of making the blade from which its structure will be made clear.

The blade is preferably made out of clad metal such as is produced by hot rolling a bimetallic billet. The clad metal which we prefer to use consists of a central or base layer of high carbon steel which is designated 6 in the drawings and opposed facing layers of stainless steel which are designated 7. We prefer to employ type 430 stainless steel. The facing layers 7 are preferably quite thin in comparison with the base layer 6, the thickness of the facing layers being exaggerated in the drawings for the purpose of illustration. To make the clad metal we form a hot roll a bimetallic billet having a base layer of high carbon steel and facing layers of stainless steel at both faces of the base layer, the hot rolling resulting in welding of the facing layers to the base layer. Thus the clad metal is in effect a single integral piece of metal having high carbon steel in the center and stainless steel facings.

We blank out of the clad metal a blank in the form of a knife blade and then we sharpen an edge of the blade to form a cutting edge 8. The sharpening removes the stainless steel adjacent the cutting edge and provides a cutting edge which is disposed in the high carbon steel portion of the blank. In the finished blade, therefore, the stainless steel terminates adjacent the cutting edge, the central high carbon steel portion of the blade being relied on entirely to do the cutting.

The exposed portion of high carbon steel at the cutting edge of the blade is, of course, subject to corrosion, but as that portion forms such a small part of the entire blade the effect of corrosion is not unsightly. At the back of the blade the intermediate layer of high carbon steel is also subject to corrosion, but again any corrosion which may occur will not render the knife unsightly. The result is an article of cutlery having fully as good cutting properties as a similar article made entirely of high carbon steel but which is of greatly enhanced appearance by reason of the facings of corrosion resistant metal.

While we have shown and described a present preferred embodiment of the invention and a present preferred method of practicing the same, it is to be distinctly understood that the invention is not limited thereto but may be otherwise

variously embodied and practiced within the scope of the following claims.

Having now particularly described and ascertained the nature of our said invention and in what manner the same is to be performed, we declare that what we claim is:—

1. An article of cutlery having a blade of hard metal the faces of which are covered by a softer metal, said article comprising a blade of high carbon steel clad with low carbon non-hardenable stainless steel and having a cutting edge of high carbon steel only, the stainless steel terminating adjacent the cutting edge.

2. An article of cutlery as claimed in claim 1, wherein the blade consists of hardened high carbon steel and the stainless steel contains about 17% chromium.

3. An article of cutlery substantially as described and shown in the accompanying drawings.

4. A method of making an article of cutlery, comprising cladding by pressure bonding at high temperature a blank of high carbon steel with facing layers of low carbon non-hardenable stainless steel on both faces thereof, heat treating the clad blank to harden the high carbon steel and simultaneously soften the stainless steel and put it in its best condition for resisting corrosion and sharpening an edge of the clad blank to form a cutting edge of high carbon steel.

5. A method of making an article of cutlery substantially as described with reference to the accompanying drawings.

Dated the 5th day of September, 1946.

For: SUPERIOR STEEL CORPORATION,
Stevens, Langner, Parry & Rollinson,
Chartered Patent Agents.
5/9, Quality Court, Chancery Lane,
London, W.C.2,
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Leamington Spa: Printed for His Majesty's Stationery Office, by the Courier Press.—1949.
Published at The Patent Office, 25, Southampton Buildings, London, W.C.2, from which copies, price 2s. 0d. each (inland) 2s. 1d. (abroad) may be obtained.

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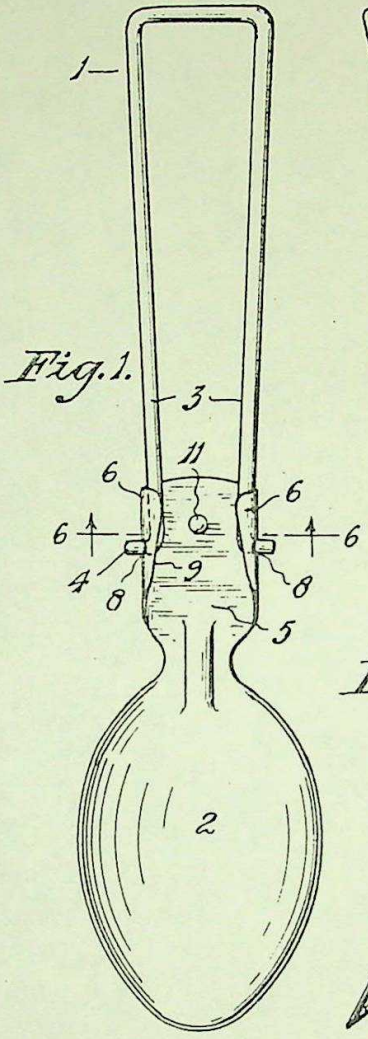


Fig. 1.

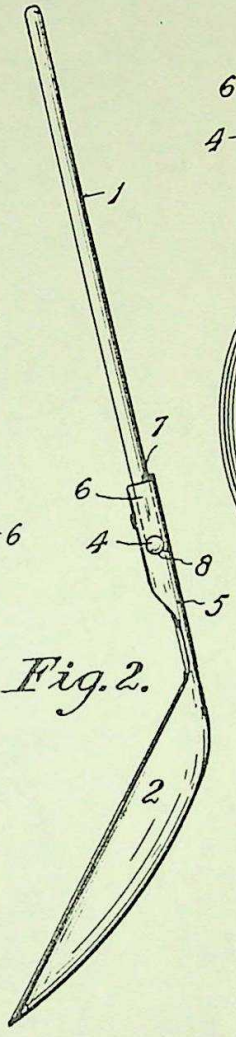


Fig. 2.

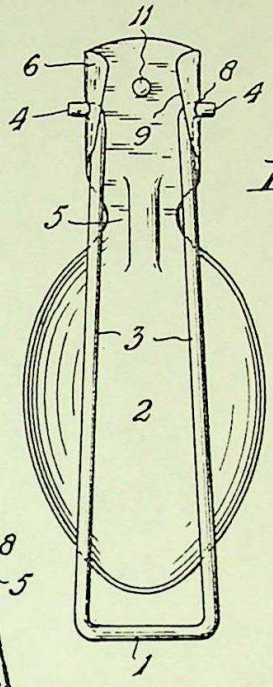


Fig. 3.

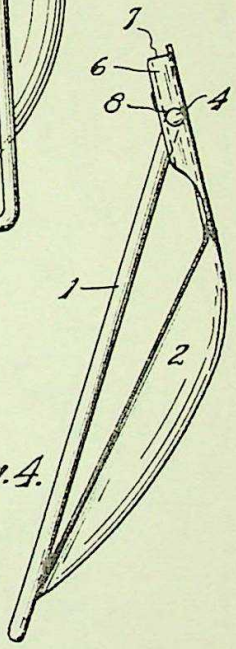


Fig. 4.

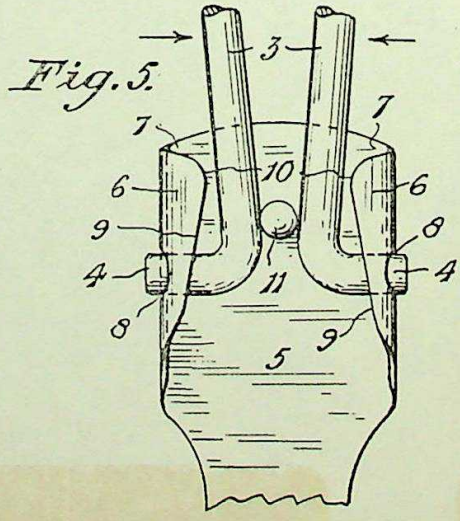


Fig. 5.

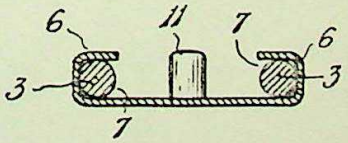


Fig. 6.

from 30/340
XD7/ 151 and 152

Fig. 7.

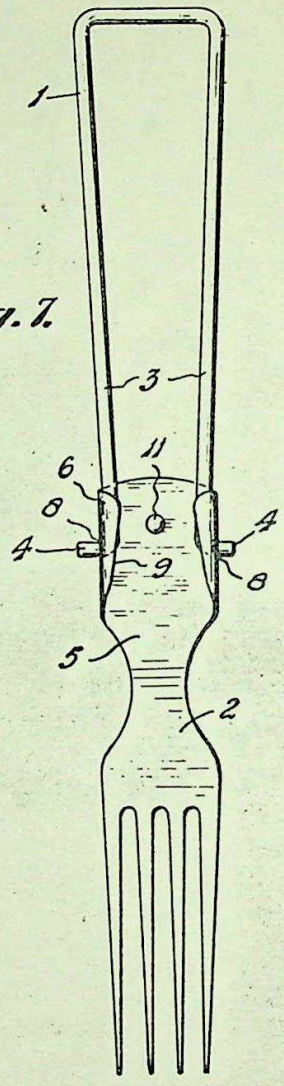


Fig. 8.

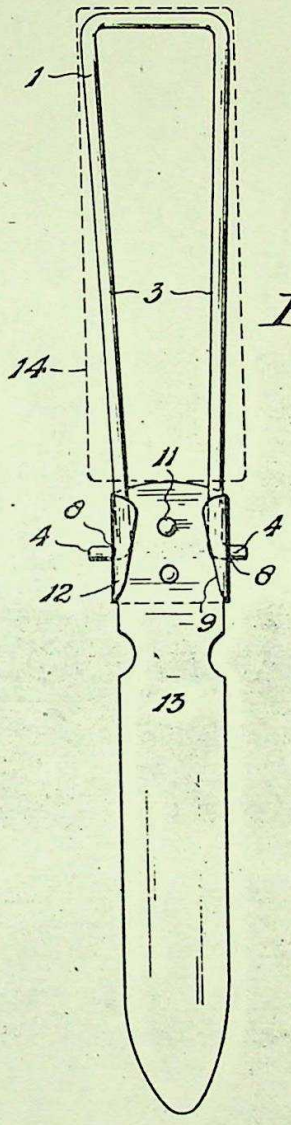
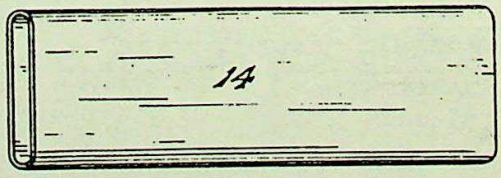


Fig. 9.



EXAMINER'S COPY DIV 5 3

(F 30-3-43)

117,564

Department of Patents. Patents Act 1903-1921. Commonwealth of Australia.

Application Date : 30th Sept., 1942. No. 6858/42.

Applicant (Assignee of Actual Inventor)	Stanley Rogers & Company Proprietary Limited.
Actual Inventor	Stanley Rogers, of Victoria.
Application and Provisional Specification	Accepted, 28th October, 1942.
Complete Specification after Provisional Specification	Lodged, 26th June, 1943.
Complete Specification	Accepted, 28th September, 1943.
Acceptance Advertised (Sec. 50)	14th October, 1943.

Classes 76.1 ; 76.5 ; 24.7.

Drawing attached.

COMPLETE SPECIFICATION.

"An improved folding knife, fork or spoon."

We, Stanley Rogers & Company Proprietary Limited, a company incorporated under the laws of the State of Victoria, formerly of 28 Broadway, Elwood, Victoria, but now of 118 Queen Street, Melbourne, in the State of Victoria, Commonwealth of Australia, Merchants, hereby declare this invention, and the manner in which it is to be performed, to be fully described and ascertained in and by the following statement :—

This invention relates to an improved folding knife, fork or spoon designed mainly for army or like service use, but suitable also for picnic, camp or other uses.

The invention provides a knife, fork or spoon which can be easily and quickly folded to occupy small space for convenience in carrying or packing, and also has spring means associated with it whereby it is automatically secured or held in both the folded and extended position.

According to the invention, the article comprises a knife, fork or spoon part and a handle part, the latter being made from spring wire or the like bent to substantially U-shape with its ends turned to form pintle-like members. The knife, fork or spoon part is attached to or formed integrally with a holder member provided with flanges in which are holes to pivotally receive the pintle-like members of the handle part.

The flanges of the holder member are shaped to form channels into which the arms of the handle spring to locking or securing position and the edges of said flanges are sloped or curved to facilitate the springing of the arms of the handle part into said channels and their release therefrom.

The invention is more fully described aided by reference to the accompanying drawings wherein :—

Fig. 1 is a front view of a folding spoon according to the invention, the spoon being shown in extended position for use.

Fig. 2 is a side view of Fig. 1.

Fig. 3 is a front view showing the spoon in folded position.

Fig. 4 is a side view of Fig. 3.

6062.—28/10/43.—155.—Price, 1s. 6d. post free.

Fig. 5 is a detail view of the pivotal connection between the handle part and the spoon part and the locking or securing means.

Fig. 6 is a cross-section on the line 6—6 of Fig. 1.

Fig. 7 is front view of a folding fork according to the invention.

Fig. 8 is a similar view of a folding knife according to the invention.

Fig. 9 is a detail view of a cover member for the handle.

As shown in Figs. 1 to 6 which illustrate the invention applied to a spoon, the article comprises a handle part 1 and a spoon part 2 pivotally connected together. The handle part is made from spring wire or the like bent to substantially U-shape and the ends of its arms 3 are turned outwardly to form pintle-like members 4 which pivotally engage the spoon part.

The spoon part has an integral extension 5 forming a holder member which has side flanges 6 turned upwardly and inwardly to form channels 7 in which the spring arms 3 of the handle part fit, see Fig. 6. Holes 8 are formed in said flanges to receive the pintle-like ends 4 of the handle and form the pivotal connection between the two parts.

When the spoon is extended, the spring arms 3 of the handle part fit closely into the channels 7 of the holder member and are locked or held therein by the springiness of said arms so that the parts are thus rigidly secured in extended position as shown in Figs. 1 and 2 during the normal use of the article.

To fold the spoon, the spring arms 3 of the handle part are first pressed inwardly as shown in Fig. 5, thus disengaging them from the channels 7. The handle part 1 can then be pivotally folded to lie flatwise against the spoon part 2 as shown in Figs. 3 and 4, the spring arms of said handle part in this position again partly engaging the channels of the holder member so that the spoon is held in folded position.

The edges of the flanges 6 forming the locking channels 7 of the holder member may be sloped or inclined towards the spoon end as indicated by 9 so that the spring arms of the handle part will slide along them when the handle part is being moved to folded position. This construction, in addition to providing a wedge-like surface against which the spring arms of the handle part act to hold said handle part closed, also avoids necessity for pressing said spring arms inwardly when releasing the handle part from the folded position. Thus, in extending the handle from the folded position, the spring arms slide along the inclined edges 9 until the arms are fully extended, when said arms automatically spring past the curved ends 10 of the flanges into the channels 7 of the holder member.

To prevent the pintle-like ends 4 of the spring arms from being disengaged from the pivot holes 8 when said arms are pressed inwardly to disengage them from the channels 7 when folding the article, the holder member preferably has a small upstanding pin 11 positioned between the spring arms. Alternatively, an upturned lug or projection pressed out from the metal may be provided centrally on the holder member for the same purpose.

In the case of a spoon and fork, the latter being illustrated in Fig. 7, the holder member may be formed integrally as an extension on the spoon or fork part 2, while with a knife as shown in Fig. 8, the holder member may be formed as a separate part 12 and have the knife blade 13 rivetted or otherwise secured to it.

With the spoon, the spring wire handle part 1 may be made quite straight as the set of the spoon part will cause the two parts to lie closely together when folded. With the knife and fork, however, the handle part may be curved or its outer end bent at a slight angle so that the parts come closer together when folded and the pointed end of the fork and the edge of the knife blade are adequately protected.

The knife can also be provided with a detachable casing 14 of hollow tubular formation formed of any suitable material which can be slidably fitted over the spring wire handle part 1 when the knife is to be used to form a substantial hand grip. Said casing can also be slidably fitted over the wire handle 1 and the blade 13 when the knife is folded to adequately protect the edge of the blade.

The improved articles as described will be found to be very convenient as they can be easily folded into small space for packing or carrying. They are thus particularly suited for army or like service use or for picnic and camp use.

Having now fully described and ascertained our said invention, and the manner in which it is to be performed, we declare that what we claim is:—

1. A folding knife, fork or spoon comprising a knife, fork or spoon part, a holder member attached to or formed integrally with said knife, fork or spoon part, flanges on the holder member shaped to form channels, and a handle part made from spring wire or the like bent to substantially U-shape with its ends turned to form pintle-like members which pivotally engage holes in the flanges of the holder member, the spring arms of the handle part springing into said channels to produce a locking action to hold the article in extended position for use and being capable of being pressed inwardly to be disengaged from said channels in folding the article.

2. A folding knife, fork or spoon as claimed in Claim 1 wherein the edges of the flanges of the holder member forming the channels are inclined or sloped.

3. A folding knife, fork or spoon as claimed in Claim 1 including a pin or equivalent projection on the holder member to prevent the pintle-like ends of the handle part from being withdrawn from the holes in the flanges of the holder member when the spring arms of the handle part are pressed inwardly to disengage them from the channels in folding the article.

4. A folding knife, fork or spoon comprising a knife, fork or spoon part, a holder member connected thereto and formed with channels, and a handle part pivoted to said holder member and having spring arms to engage in said channels and lock the article in extended position for use.

5. A folding knife, fork or spoon as claimed in any of the preceding claims including a detachable casing of hollow or tubular formation to slidably fit over the handle part for the purpose described.

6. A folding knife, fork or spoon constructed and folding substantially as herein described with reference to the accompanying drawings.

7. In a folding knife, fork or spoon, the parts particularly as described with reference to Fig. 5 of the accompanying drawings.

Dated this 2nd day of October, 1943.

A. Wallace Smith,

Patent Attorney for Applicant.

Witness—Ilma Lynch.

Printed and Published for the Department of Patents, Commonwealth of Australia, by L. F. Johnston, Commonwealth Government Printer, Canberra.

XD7/664

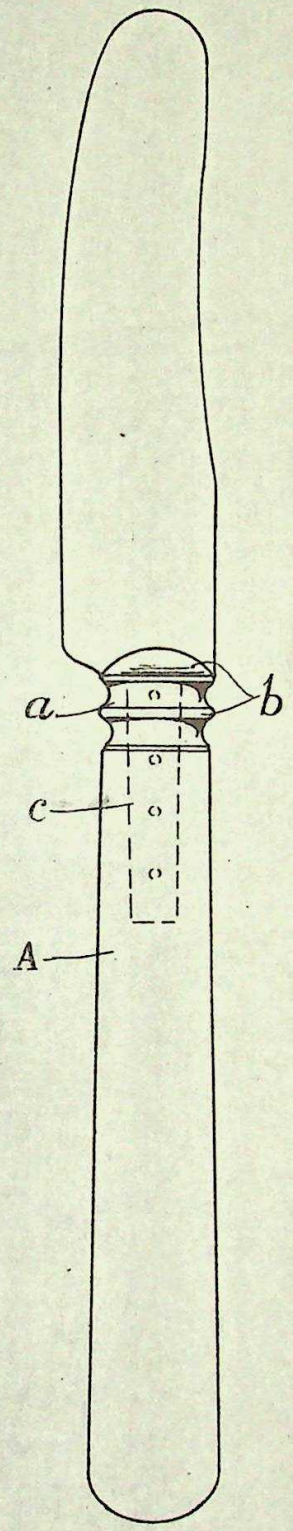
#543,435

GREAT BRITAIN

British 1942-02

543,435 COMPLETE SPECIFICATION

1 SHEET



[This Drawing is a full-size reproduction of the Original.]

Malby & Sons, Photo-Litho

B 30/343

EXAMINER'S COPY DIV 53

PATENT SPECIFICATION

Application Date: Nov. 6, 1940. No. 16146/40.

543,435

Complete Specification Left: Nov. 1, 1941.

Complete Specification Accepted: Feb. 25, 1942.

PROVISIONAL SPECIFICATION

Improvements in and relating to Cutlery Pieces

I, ALBERT HENRY BISBY, a British Subject, of Murray Works, Portobello Place, in the City of Sheffield, 1, do hereby declare the nature of this invention to be as follows:—

This invention relates to cutlery pieces, such as table knives, forks and spoons, and knives for general use, and has for its object to reduce the amount of metal used in the manufacture of such articles and also to enhance the appearance of the same.

According to the present invention therefore a cutlery piece is provided wherein the bolster is formed of non-metallic material moulded upon or otherwise secured to the blade adjacent the tang.

The invention also comprises a cutlery piece wherein the bolster and handle are formed integrally from non-metallic material moulded or otherwise secured to the blade.

Where the bolster is formed separately from the handle the bolster may be of differently coloured material so as to enhance the appearance of the article.

Securement of the bolster and handle upon the tang may be effected in known manner as by forming the tang with serrations or the like with which the material of the bolster and handle, or the cementing medium, will key.

Dated this 26th day of October, 1940.

R. F. DRURY & SONS,
Agents for Applicant,
24, Norfolk Row, Sheffield, 1.

COMPLETE SPECIFICATION

Improvements in and relating to Cutlery Pieces

I, ALBERT HENRY BISBY, a British Subject, of Murray Works, Portobello Place, in the City of Sheffield, 1, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to cutlery pieces such as table knives, forks and spoons, and knives for general use, and has for its object to reduce the amount of metal used in the manufacture of such articles and also to enhance the appearance of the same.

It has already been proposed in the case of a scout, sheath or hunting knife to make the handle from some plastic compound in common use, the handle having a tang-hole pre-formed therein so that the blade tang may be subsequently inserted therein and cemented in place and/or further secured by a transverse pin passing through both handle and tang. Furthermore a knife of the type described, not being intended for table cutlery purposes, is not provided with a bolster, although it is provided with an enlargement which forms a guard.

Accordingly the present invention comprises a cutlery piece for table use wherein the bolster and handle are moulded on to the blade tang, the bolster and handle being formed integrally from non-metallic material.

The invention is illustrated in the accompanying drawing which shows a completed knife in side elevation.

The handle A may be formed from non-metallic substances such as synthetic resins, formaldehyde products, casein or any suitable non-metallic medium which can be moulded under pressure with or without heat.

As shown in the drawing, the bolster *a* is formed integrally with the handle A and is also provided with upstanding side faces *b* to give lateral support to the blade when required. Whatever the non-metallic material is it will usually be held in split dies around the knife tang *c* and pressure with or without heat (according to the material) applied until the two halves of the material in the two die halves are united, the material being inserted within the split dies prior to plac-

[*Price* 1/-]

ing the latter around the tang. Alternatively the material may be inserted by pouring or forcing the same into the dies through apertures formed therein.

In order to secure a grip upon the tang, this is preferably serrated or provided with holes into the interstices of which the non-metallic material can be forced.

With the absence of any visible joints and by the use of a material which can take a high or moderately high polish in any desired colour a particularly pleasing appearance may be imparted to the knife.

Furthermore the tang can be so embedded within the plastic material as never to come loose.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

1. Cutlery piece for table use wherein the bolster and handle are moulded on to the blade tang, the bolster and handle being formed integrally from non-metallic material.

2. Cutlery piece substantially as described.

Dated this 28th day of October, 1941.

R. F. DRURY & SONS,
Agents for Applicant,
24, Norfolk Row, Sheffield, 1.

Leamington Spa: Printed for His Majesty's Stationery Office, by the Courier Press.—1942.

36
343

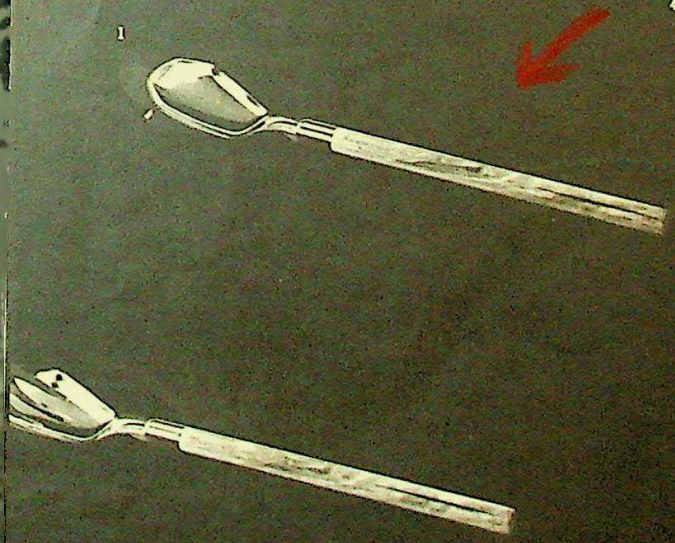
XD 7/664

PLASTICS' PROGRESS

1. This twin spoon and fork set will dress up a Sunday buffet supper and make the usually difficult task of serving salad a pleasure. The bowl and tines are of polished chromium and the handles, which are long and easy to manipulate, may be had in either blue or ivory Catalin. Designed and manufactured by Chase Brass & Copper Company.

2. Here is a berry bowl and spoon which can give constant service during these warm summer months. It claims the unusually attractive virtue of being non-tarnishable since the bowl proper is polished chromium, and the base may be either blue or ivory Catalin with spoon to match. Designed and manufactured by Chase Brass & Copper Company.

3. A new electric fuse with six lives, which takes the place of a half dozen ordinary fuses, has just been announced by the Indicator Corporation. Whenever an overload melts the fuse, a red neon light glows in the recess at the top calling attention to the faulty unit. A twist of the revolving upper portion places a new fuse in position. Cap molded of Durez.



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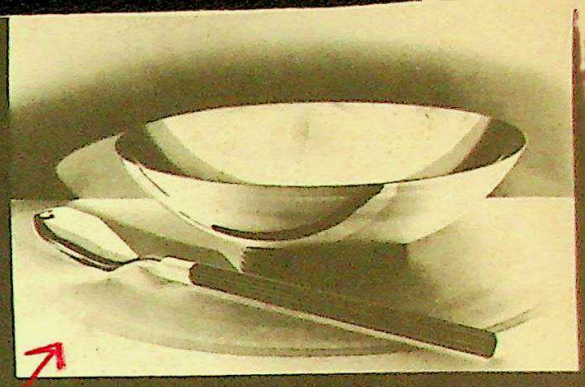

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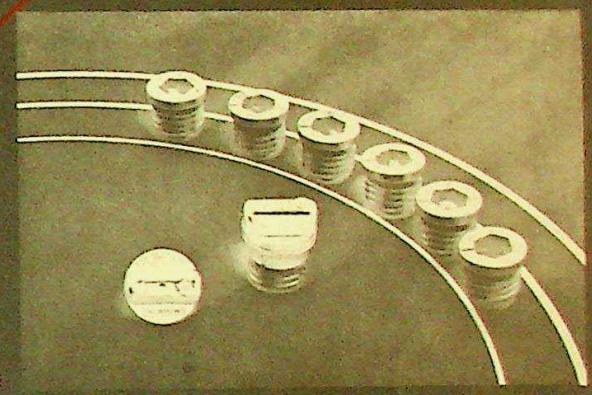

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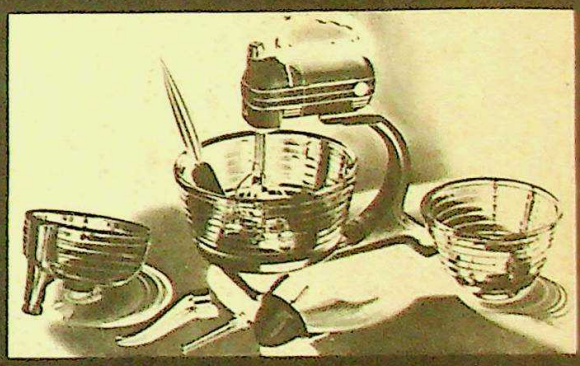


4

4. The General Electric hot-point mixer comes completely equipped with all standard attachments, including large and small bowls guaranteed against heat breakage. The Texolite handle permits the mixer to be carried and it may be removed from its base and used at the stove or sink as desired. A three-speed switch is located close to the handle, permitting operation without removing the hand.

5. Colored glass diffusing lens screwed tightly over this new-type reflector-socket adds to the effectiveness of outdoor sign lighting. The reflector-socket provides greater light, lower power consumption and less loss of brilliance than occur with dirt-collecting painted bulbs.

June 1936

XD7/664

1931-05

122,903 AUSTRIA

Zu der Patentschrift

Nr. 122903.

4
322

Fig. 1

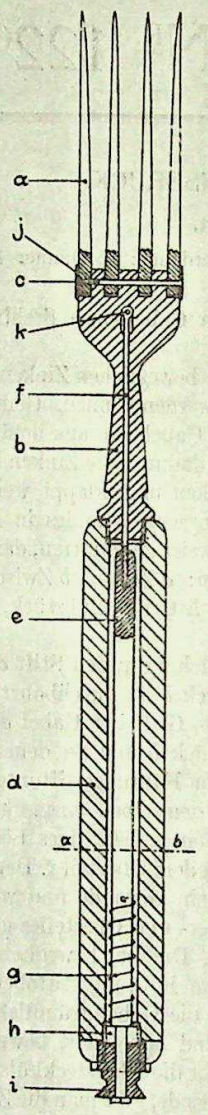
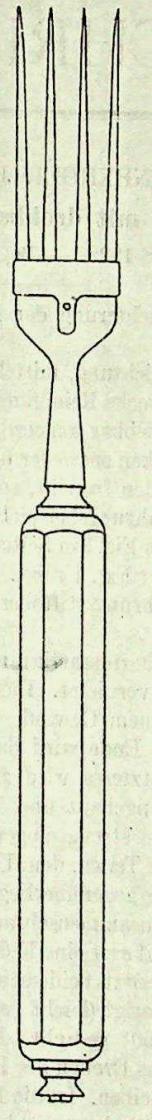


Fig. 2.



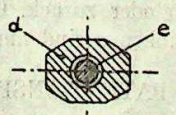
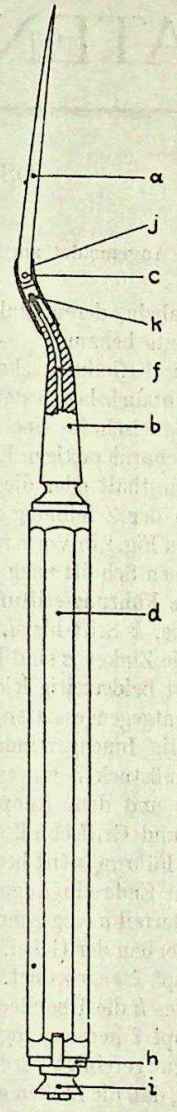


Fig. 4

Fig. 3



Tines pivoted -
Sleeve j - pulled down
by i - to allow
tines to be cleaned.

30
Klasse 34 b.

Ausgegeben am 26. Mai 1931.

EXAMINER'S COPY
DIV. 35

ÖSTERREICHISCHES PATENTAMT.

PATENTSCHRIFT Nr. 122903.

JOSEF GUGGENBERGER JUN. IN INNSBRUCK.

Gabel mit drehbaren Zinken.

Angemeldet am 25. September 1929. — Beginn der Patentdauer: 15. Jänner 1931.

Gabeln, deren Zinken zur Erleichterung der Reinigung am Gabelschaft drehbar gelagert sind, sind bereits bekannt.

Die Erfindung schafft eine Einrichtung, mittels welcher die beweglichen Zinken rasch und leicht in der Gebrauchslage festgestellt und zwecks Reinigung freigegeben werden können. Gemäß der Erfindung ist am Gabelschafte eine Hülse verschiebbar angeordnet, die vom Gabelende aus betätigt werden kann und die scharnierartigen Enden der Zinken entweder übergreift und dadurch die Zinken in der Gebrauchsstellung festhält oder die Scharnierenden freigibt, so daß die Zinken umgeklappt werden können.

In der Zeichnung ist ein Ausführungsbeispiel des Erfindungsgegenstandes in Fig. 1 im Längsschnitt, in Fig. 2 in Vorderansicht und in Fig. 3 in Seitenansicht, teilweise geschnitten, dargestellt, während Fig. 4 einen Schnitt nach Linie *a—b* der Fig. 1 zeigt. Es bezeichnen: *a* Zinken, *b* Zwischenstück, *c* Stift, *d* Griff, *e* Führungsstiftunterteil, *f* Führungsstiftoberteil, *g* Feder, *h* Griffschlußstück, *i* Knopf, *j* Übersteckhülse, *k* Stift hiezu.

Die Zinken *a* sind beweglich (scharnierartig) im Zwischenstück *b* um den Stift *c* angeordnet. Der Stift *c* ist beiderseitig leicht versenkt vernietet. Das Zwischenstück *b* ist durchbohrt und an dem den Zinken entgegengesetzten Ende mit einem Gewinde versehen. Der Griff der Gabel *d* ist hohl und hat beiderseitig Innengewinde. An einem Ende wird das Zwischenstück *b* und an dem andern Ende das Griffschlußstück *h* eingeschraubt. Letzteres wird zuvor mit dem Führungsstiftunterteil *e* (samt der Feder *g*) und dem Knopf *i* zusammengebaut und hernach mit demselben eingeschraubt. Zwischenstück *b* und Griffschlußstück *h* werden streng eingepaßt, so daß ein selbsttätiges Lösen nicht möglich ist. Der Führungsstift besteht aus zwei Teilen, dem Unterteil *e* und dem Oberteil *f*. Der Oberteil *f* besitzt an einem Ende ein Auge und an dem gegenüberliegenden Ende ein Gewinde und wird mit diesem in dem Unterteil *e* eingeschraubt. Das Zusammenschrauben des Unter- und Oberteiles geschieht erst beim Zusammenbau der Gabel. Am Unterteil *e* ist eine Feder *g* befestigt. Drehbar beweglich ist am Unterteil *e* der Knopf *i* angeordnet. Derselbe besitzt beiderseitig Nasen. Im Führungsstiftoberteil ist mit Hilfe des Stiftes *k* die Übersteckhülse *j* befestigt (leicht vernietet). Um die Gabel gründlich zu reinigen, wird der Knopf *i* herausgezogen und um 90° gedreht. Die Zinken sind nun leicht beweglich und können einzeln gut gereinigt werden. Durch das Drehen des Knopfes *i* bleibt die Übersteckhülse *j* in einer solchen Stellung, daß die Zinken *a* beweglich bleiben. Ist die Reinigung zu Ende, gibt man die Zinken *a* zusammen und dreht den Knopf *i* um 90° weiter oder zurück. Die Feder *g* bewirkt sodann das Zurückschnellen in die ursprüngliche Stellung. Die Zinken *a* sind nun wieder unbeweglich und fest.

PATENT-ANSPRÜCHE:

1. Gabel mit drehbar am Gabelschaft angeordneten Zinken, gekennzeichnet durch eine am Gabelschaft verschiebbar gelagerte Hülse *(j)*, die die scharnierartigen Enden der Zinken entweder freigibt oder sie zwecks Feststellung überdeckt.

2. Gabel nach Anspruch 1, dadurch gekennzeichnet, daß die Übersteckhülse *(j)* durch einen am Ende des Gabelgriffes befindlichen, verschieb- und drehbaren Knopf *(i)* verstellt wird, der unter Federwirkung steht.

Druck der Österreichischen Staatsdruckerei in Wien. 7331

D7/664 AU 293

1900-03

#5362

GREAT BRITAIN

A.D. 1900. March 21. N° 5362.

KOWALSKI'S Complete Specification.

(1 SHEET)

1/2 spec.

Fig. 1.

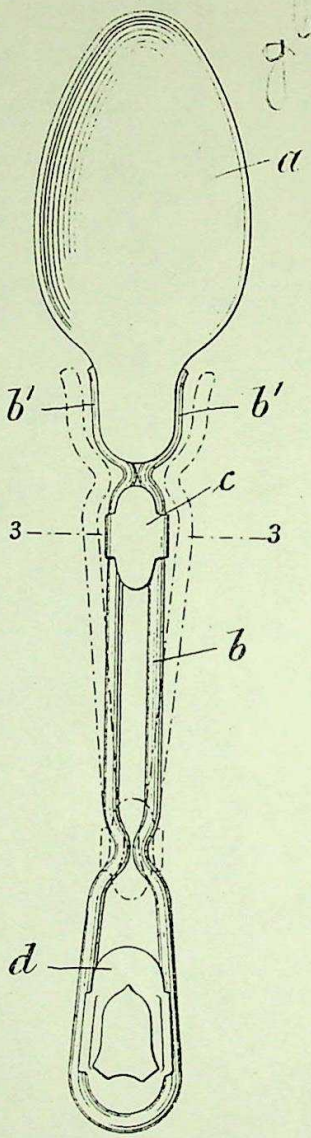


Fig. 2.

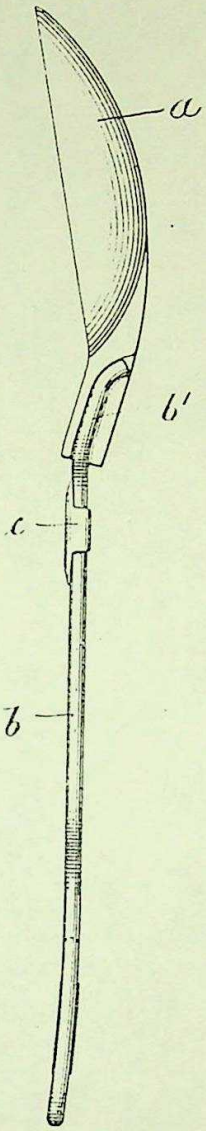


Fig. 3.

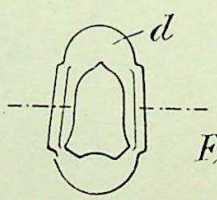


Fig. 4.

[This Drawing is a reproduction of the Original on a reduced scale.]

Kowalski (Ave.) #22 63 (Dunk)

from 30/340 xR D7/152

Malby & Sons, Photo-Litho.

DUPLICATE

N° 5362 A.D. 1900

Date of Application, 21st Mar., 1900—Accepted, 21st Apr., 1900

COMPLETE SPECIFICATION.

Improvements in or relating to the Construction of Spoons, Ladles, and the like.

I, FELIKS WLADYSLAW KOWALSKI, of Lodz, in Russian Poland, Teacher, do hereby declare the nature of my said invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates to an improved construction of spoons ladles and the like, combining the advantages of a metallic handle with a porcelain or glass bowl. According to our invention the spoon or ladle consists of two principal parts, the handle and the bowl, such parts being connected together by means of any suitable means. The handle is preferably made of metal while the bowl is made of porcelain glass or other suitable material. And in order that my said invention may be particularly described and ascertained reference is hereby made to the accompanying drawings, in which similar letters of reference indicate corresponding parts.

Fig. 1 is a plan view of the spoon. Fig. 2 is a side view, Fig. 3 is a section on the line 3, 3 of Fig. 1 and Fig. 4 shows an elevation and section of a detail of the spoon.

The bowl *a* is made of porcelain, glass, or other suitable material, which cannot be acted upon by the acids contained in the food, and hence remains always clean. The handle *b* is connected with the bowl *a* and consists of a bent metal wire the front ends of which enter corresponding grooves formed at one end of the bowl *a*, by compressing, with the aid of the movable clip or runner *c* the front ends of the handle. This clip clamps the two ends of the wire and holds them in the grooves of the bowl *a* with sufficient force to thoroughly secure together the two parts of the spoon. To separate the two parts for cleaning purposes or for any other purposes, the clip is brought into the position shown by dotted lines in Fig. 1, in which position the ends b^1 of the wire forming the handle of the spoon spring apart one from the other, in which position the handle may be detached from the bowl, and *vice versa*. The handle may have any suitable form. In that illustrated in the drawings a connecting piece *d* consisting of two small plates of porcelain, glass or other suitable material is inserted in the upper part of the handle and serves to provide for a better hold or grip to the handle, on the one hand, while it may, on the other hand, be provided with ornaments, monograms, and the like.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed, I declare that what I claim is:—

In the construction of spoons, ladles, and the like, the combination of a separately formed metallic handle and a porcelain, glass, or other bowl the handle being attachable to the bowl by means of suitably formed ends engaging in corresponding grooves at one end of the bowl, the ends being clamped by a suitable clip or runner, substantially as described.

Dated 21st March 1900.

FELIX WLADYSLAW KOWALSKI,
By George Downing & Sons,
Chartered Patent Agents, 8, Quality Court, London, W.C.

Redhill: Printed for Her Majesty's Stationery Office, by Malcomson & Co., Ltd.—1900.
[*Price* 8*d*.]

D7-66 Rings Pins & Rings 1894-08

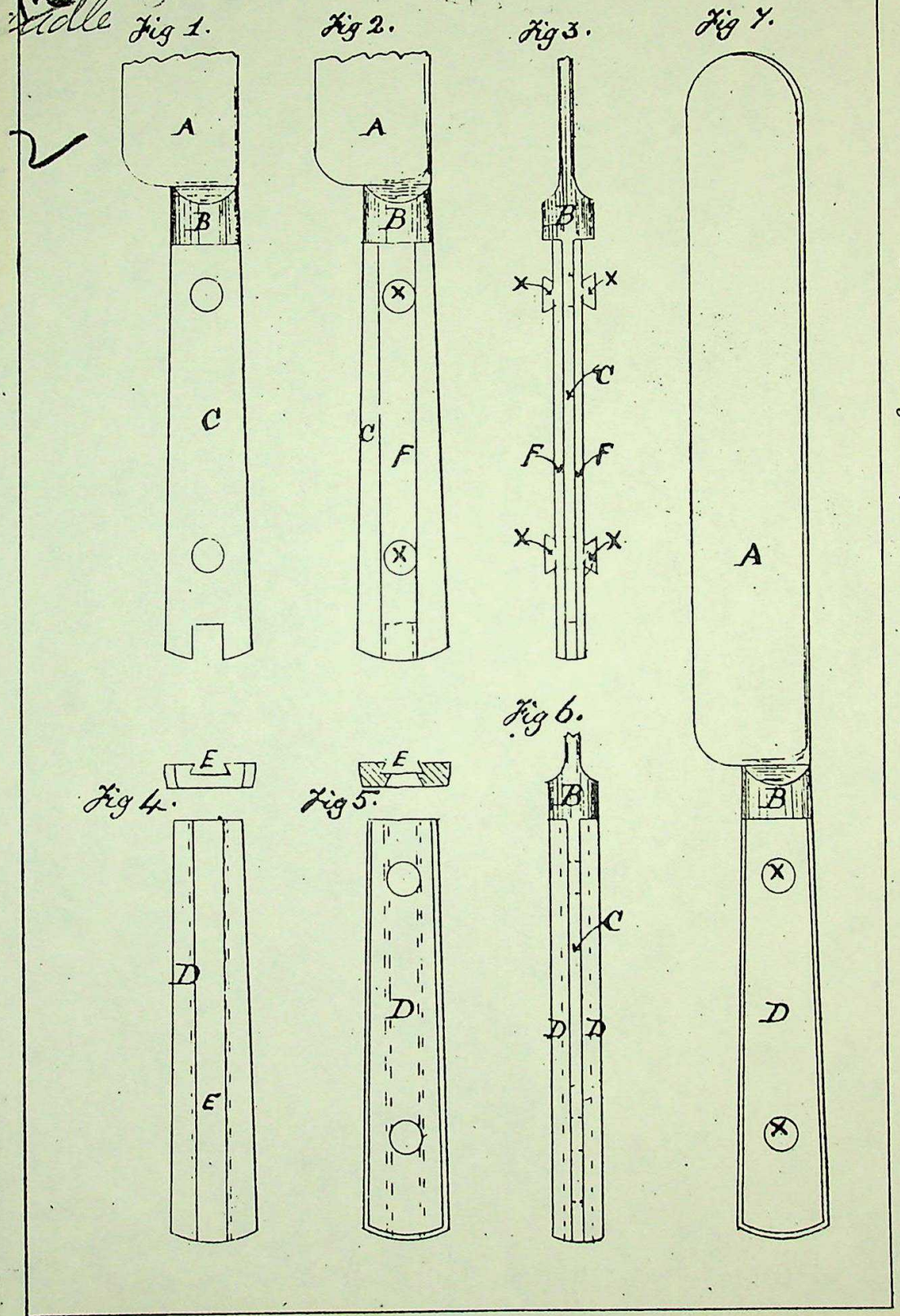
#15,662
GREAT BRITAIN

A.D. 1894. Aug. 17. No. 15,662.

SEEDHOUSE & another's COMPLETE SPECIFICATION.

(1 SHEET)

1.3 Riddle



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from 30/342

London.—Printed by DARLING and SON Ltd.
for Her Majesty's Stationery Office. 1894.

Malby & Sons, Photo-Litho.

N° 15,662 A.D. 1894

Date of Application, 17th Aug., 1894—Accepted, 13th Oct., 1894

COMPLETE SPECIFICATION.

Improved Method of Securing the Scales or Handles to Knives, Forks, and the like.

We, WILLIAM SEEDHOUSE of No. 62 Trafalgar Street, Sheffield, Cutlery Manufacturer, and ALBERT JOHN HOBSON of the Firm of Thomas Turner & Co., Suffolk Works, Suffolk Road, Sheffield, Cutlery Manufacturers, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

This invention relates more particularly to table cutlery having flat tangs to which are fitted, so as to form a convenient handle, scales or pieces of wood, horn or other suitable material, the said scales being generally dependent upon pins, screws, or rivets for holding them together: and the object of our invention is to dispense with all such fastenings and at the same time to secure the scales or handles more firmly with less skilled labour.

In carrying our invention into practice, we take say an ordinary flat tang table knife blade, and through the tang part, we punch a number of holes, we also take a pair of scales and in the internal faces thereof we form a longitudinal dovetail groove and slightly enlarge the outer end of said groove to form a better mouth or opening for the reception of the molten metal hereafter to be poured therein. When the scales and the blade have been secured in a suitably shaped mould or clamp: and if it be desired either for ornament or extra security, we also put countersunk or conically shaped holes through the scales to correspond with holes before referred to as being punched through the blade tang.

It is now only necessary to insert the scales and the blade in a suitable mould or clamp as is well understood, when by filling the longitudinal groove in scales also the holes through the tang the whole will become firmly secured together for their whole length and form a more durable handle. When it is desired to finish the handle by a metal cap either with or without a metal bolster, technically known as a "shell bolster," it is only necessary to have the blade with its tang cut out in one piece from sheet steel, take scales prepared with groove as before and insert all in a suitably shaped mould as before, when by filling such mould the metal cap and bolster will be produced at the same operation as for securing the scales.

And in order that our invention may be better understood, we will now refer to and explain the drawings hereunto annexed wherein,

Fig. 1. shows a portion of a knife blade with a solid bolster, and sundry holes punched in tang.

Figs. 2 & 3 are respectively side and edge views of the same and show the form and extent of the molten metal poured in and constituting the fastening for scales, said scales being removed to enable the metal to be seen.

Figs. 4 & 6 are also respectively side and edge views illustrating scales for attaching by groove alone.

Fig. 5. shows a similar scale with groove and also having two countersunk holes to receive metal either for extra security, or for ornament, or for both combined.

Fig. 7. represents a full finished knife and handle ready for use.

In practice, for blades having a solid bolster B, and a flat tang C, the blade A is made ready by trimming the bolster as usual, and punching holes through tang C as in Fig. 1. The scales D are prepared plain in the usual manner, we then cut out or form a longitudinal dovetail groove E the whole length as in Fig. 4, and, when extra security or ornament is required, put in holes as in Fig. 5. We then put a blade prepared as in Fig. 1. with a pair of scales Fig. 5 into a suitable clamp

[*Price* 8*d.*]

or mould and having secured all in proper position with large end of tang and scales upward, fill up the groove E and holes X with molten white metal as is well understood, and so make all firm and solid, the handle and knife being complete as in Fig. 7. except in respect of the usual finishing off. If however the scales are broken away the metal marked F with projecting pieces X will be seen attached to the tang C as in Figs. 2 & 3.

Likewise by taking a plain blade without bolster B and putting it in a suitable mould with a pair of scales D, the metal F will pass right through and so form upon the blade A what is known as a shell bolster, and at the same operation, when required, and in a properly shaped mould, a metal cap will also be produced on the end; all being as before, solid and complete at one operation, properly secured without pins, screws, rivets or other extraneous fastenings, as now found to be necessary, while the metal in the longitudinal groove renders the scale equally secured throughout its whole length.

Having now particularly described and ascertained the nature of our said invention, and in what manner the same is to be performed, we declare that what we claim is:—

1. In the flat tang of a blade shaped to receive scales, the formation therein of holes for the purposes described and as illustrated by Fig. 1.
2. In scales to be attached to the flat tang of a blade, the formation therein of a longitudinal dovetail groove, with or without transverse holes or openings for the purposes described and substantially as illustrated by Figs. 4 & 5.
3. The whole combined method of securing, throughout their whole length, scales or handles to blades, substantially as described and illustrated.

Dated this 16th day of August 1894.

ISAAC BECK, Certd. P.A.,
Agent for the Applicants.

London: Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1894

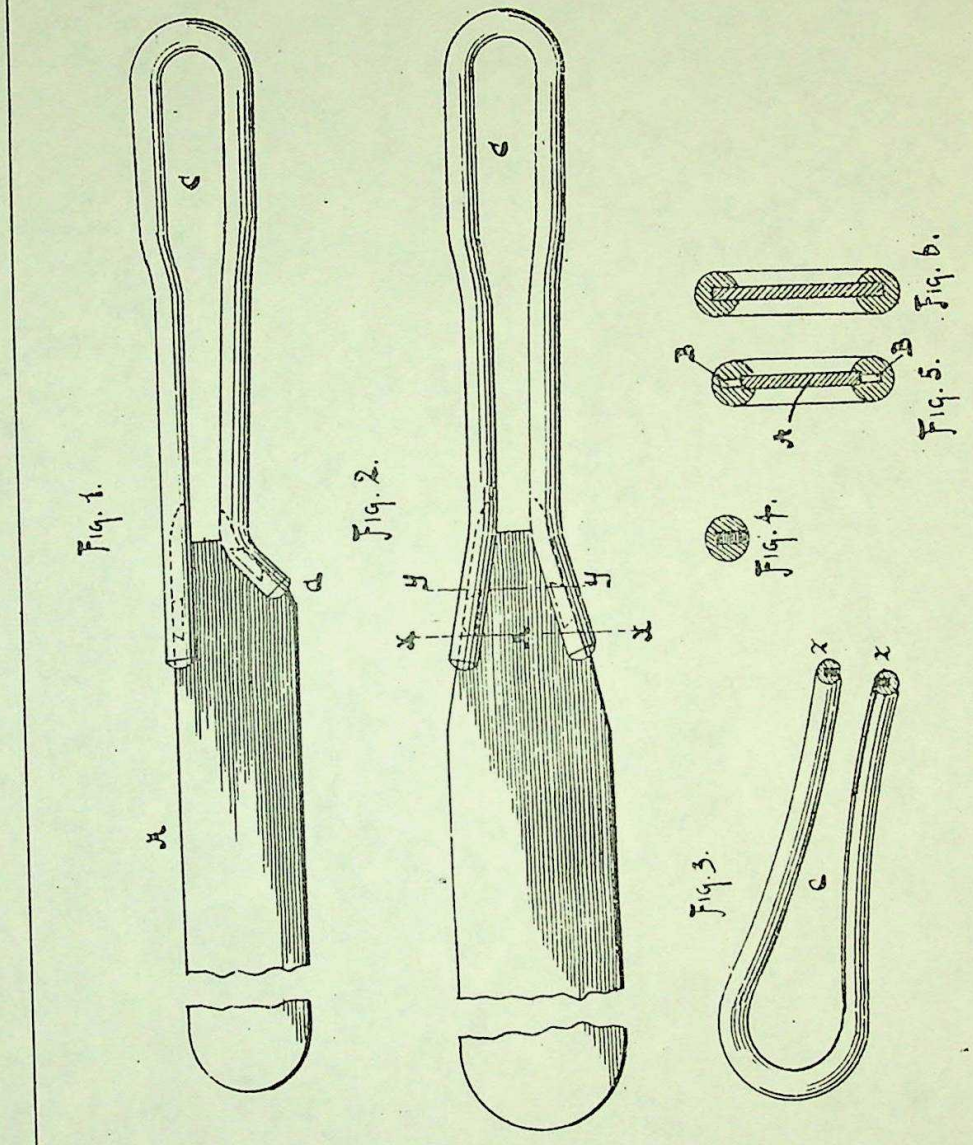
D7/664 XR

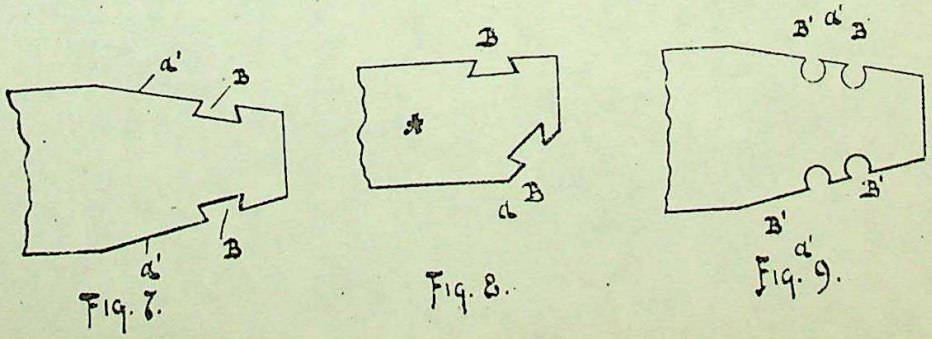
SH. CUTLERY, Knives. #9098

A.D. 1893. May 6. N° 9098. (1 SHEET)

EVANS—JACKSON'S Complete Specification.

1893-05





[This Drawing is a reproduction of the Original on a reduced scale.]

FROM 30-340 x

* SPECIFICATION ON BACK

N° 9093 A.D. 1893

Date of Application, 6th May, 1893—Accepted, 22nd July, 1893

COMPLETE SPECIFICATION.

[Communicated from abroad by Russ Jackson Christy, of The Christy Knife Co., of Fremont, Ohio.]

Improvements in Knives, such as Paint and Putty Knives, Druggists' Spatulas, Kitchen and Table Knives, and the Handles thereof.

I, John Edward Evans-Jackson of 45 Holborn Viaduct, London, Patent Agent, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

This invention relates to knives, such as druggists' spatulas, paint and putty knives, kitchen and table knives, and the handles thereof.

The object of the invention is to produce a knife with a shankless blade, and a wire or similar drawn metal handle, in which the handle and blade shall be firmly and neatly secured together.

Figure 1 is a plan of a knife and handle, showing the bevel of the blade and bend of the handle mainly on one side, as for kitchen and table knives.

Figure 2 is a plan of a spatula with the bevel of blade on both sides, and handle centrally attached.

Figure 3 is a perspective of handle, shown on Fig. 2.

Figure 4 is a section of handle, Z, Z, Fig. 3.

Figures 5 and 6 are sections of the knife, on lines x—x, and y—y, Fig. 2.

Figures 7, 8 and 9 are broken views of different blades.

The knife blade is preferably of steel, and has about the usual taper of knife blades for similar purposes. The blade A, Figs. 1 and 8 has the corner a cut away, and the notches B are formed into the edge of the blade, near the end where the handle is to be attached. These notches are preferably dovetailed, but may be of other form.

In Figures 2, 7, and 9, the blade A^1 has both corners a^1 cut away, and along the oblique edge notches B or B^1 are cut, bored, or otherwise formed.

The knife handle C is made from a piece of wire or other drawn metal. The piece constituting the handle is bent or bowed to shape, and the inner sides of the bow are slotted or grooved longitudinally near the ends. The grooves can be formed before or after the bending of the handle.

As shown in Figures 1, 2, and 3, the ends of the bowed handle are bent to approximate the form of the end of the knife. The notched end of the blade is slipped into the grooved end of the handle, and by a blow or pressure the handle is compressed, so that the metal of the handle closes into the holes or notches B or B^1 of the blade. (See Fig. 5.) The natural tendency of the handle is to close on to the blade. The groove in the handle is made to closely fit the blade. The blade generally tapers toward the point. Consequently the handle may be quite firmly secured to the blade by pressure, even if the notches B be omitted. But when these notches are employed, and the metal of the handle pressed into the notches, the attachment of parts is exceedingly strong.

The ends of the wire forming the handle are preferably rounded, to give a neat finish. The wire may be cylindrical, oval, or of other suitable and usual form. For cheapness of construction the wire will generally be of uniform cross section, but this is not essential. Steel wire may be used to advantage, or some of the alloys. The knife may be plated, with nickel, silver, or other metal. Preferably the plating is done after the blade and handle are permanently attached.

The wire or drawn metal of the handle gives great strength and toughness to the handle. The blade, being cut from a rolled plate of suitable thickness and taper,

can be cheaply made, and is susceptible of a better temper and finish than if it had a thickened shank.

Having now particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed, I declare that what I claim is :—

1. The shankless knife blade having notches in the edges for the attachment of the handle.

2. The shankless knife blade having the side near the handle oblique to the edge, and having notches in said oblique portion, and in the opposite edge, substantially as described.

3. The combination with the shankless knife blade having notched edges, of the bent wire handle grooved to embrace said notched portion of the blade, and compressed to the blade, substantially as described.

4. The knife or spatula having oblique edges with dovetailed notches therein, and the wire handle having groves embracing said edges and compressed into said notches, substantially as described.

Dated this 5th day of May 1893.

J. E. EVANS-JACKSON & Co.,
Agents for the Applicant.

London : Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1893

D7/64
XR
Handle
skeleton
340

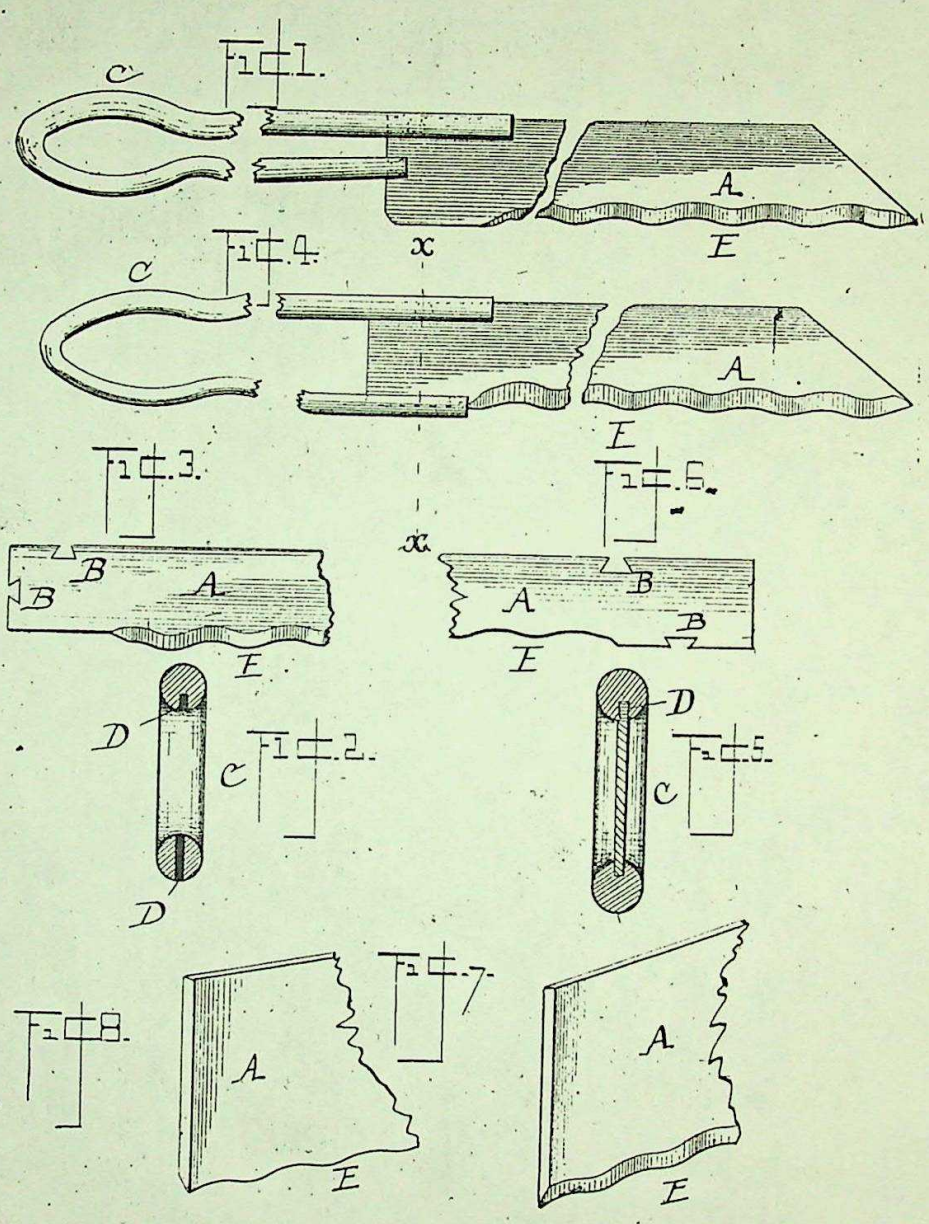
GREAT BRITAIN #16,817

A.D. 1891. Oct. 3. № 16,817.
CHRISTY'S Complete Specification.

80. CUTLER, KENYON.

(1 SHEET)

1891-10



[This Drawing is a reproduction of the Original on a reduced scale]

from 30/340

London.—Printed by Darling and Son Ld.
for Her Majesty's Stationery Office. 1891.

Malby & Sons, Photo-Litho.

30. CUTLERY,
Knives.

Knives

N° 16,817 A.D. 1891

Date of Application, 3rd Oct., 1891—Accepted, 7th Nov., 1891

COMPLETE SPECIFICATION.

Improvements in Knives.

I, RUSS JACKSON CHRISTY of Fremont, Ohio, U.S.A., Mechanic, do hereby declare the nature of my invention, and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement :—

This knife is composed entirely of metal, both blade and handle. The blade has teeth of serpentine form, the teeth and spaces between the teeth being curved in reflex curves. The teeth and interdental spaces are ground to a sharp edge, and the bevel is preferably all one face of the blade. In such case the teeth and the spaces between the teeth can be sharpened by grinding the flat or unbeveled face of the blade on a common grindstone. The blade is provided with dovetailed recesses, by which the handle is attached.

The handle consists of a bent wire, grooved or slotted at the parts which embrace the blade, and secured to the blade by compressing on the blade.

Fig. 1 is a side elevation of the knife showing the beveled side of the blade, and the wire handle attached to the back and end of the blade. The handle is shown in end elevation in Fig. 2, and a part of the blade is shown in Fig. 3.

Fig. 4 is a side view of a knife with handle attached at both sides of the blade. Fig. 5 is a section of same on line *x x*, and Fig. 6 is a reverse view of part of the blade.

Fig. 7 is an enlarged perspective view of part of a blade showing beveled face, and Fig. 8 a similar view of plane face of the blade.

The blades A are preferably made of sheet steel, the plane faces being parallel. The notches B B are cut from the blades, in proper position to attach the handle.

The wire handle C is slotted in one or both sides as at D, or in the side and across the end, and the wire is bent to such form as to make a convenient handle. The slotted part of the wire is made to embrace the blade at the notches, and the metal is compressed so that it enters the notches B. The metal thus forms tongues which flow into and enter the notches, and the blade and handle are thus firmly secured together. The part of the wire which embraces the blade serves to brace and strengthen the same.

The teeth E may be formed by grinding on a corrugated grindstone, or on a stone with a rounding face. The teeth and the spaces between them are preferably counterparts of each other, and the bevel all on one side.

This knife is a convenient knife for the pantry. The handle serves to hang up the knife when desirable. The handle is very strong, and firmly secured without rivets. The peculiar toothed blade is operated like a saw, and will cut bread, cake, and the like without crumbling. It can be used a very long time for cutting bread without the necessity of grinding, and can be ground on a common grindstone so that the teeth and the spaces between the teeth are sharp. The blade and handle are frequently nickel plated.

Having now particularly described and ascertained the nature of my said invention, and in what manner the same is to be performed, I declare that what I claim is :

1. The knife having a notched blade and a slotted wire handle, the blade and handle united together without rivets in the manner substantially as described.

[*Price* 6*d.*]

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#168

GREAT BRITAIN

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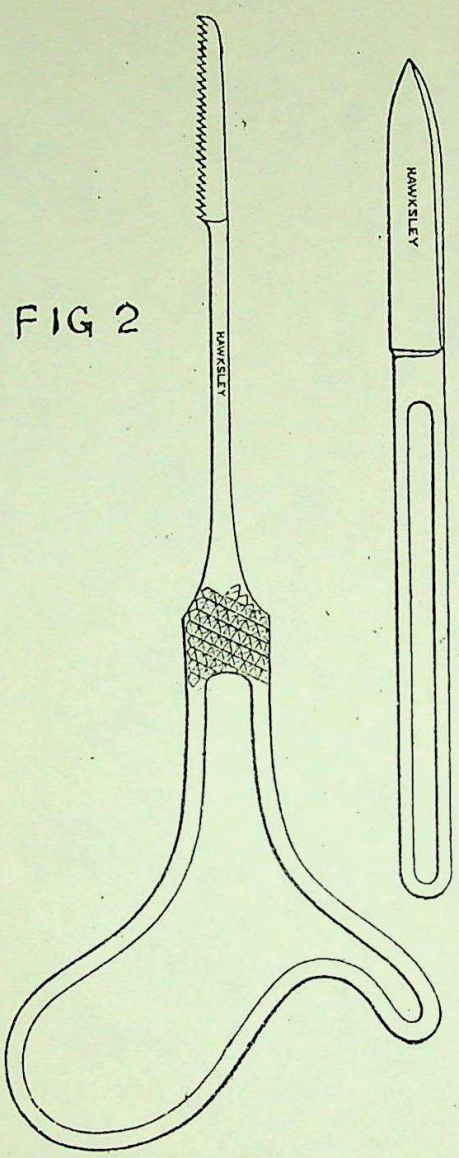

FIG 2

FIG 1.

[This Drawing is a full-size reproduction of the Original.]

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LONDON: Printed by DARLING and SON Ld.
for Her Majesty's Stationery Office. 1891.

Malby & Sons, Photo-Litho.

N° 168 A.D. 1891

Date of Application, 5th Jan., 1891
Complete Specification Left, 29th Sept., 1891—Accepted, 31st Oct., 1891

PROVISIONAL SPECIFICATION.

Improvements in the Hafts or Handles of Surgical Instruments, especially for those used in Aseptic Surgery.

I THOMAS PATON HAWKSLEY, of 357 Oxford Street, London, in the County of Middlesex, Surgical Instrument Maker do hereby declare the nature of this invention to be as follows :—

In substituting for the usual metal, wood, horn or ivory handles of saws, knives &c. used in surgery, a solid or hollow steel frame of wire or tube of appropriate shape fitted and attached permanently to the blades of knives, saws &c., and in such a manner as to offer all the conveniences in use of wooden or other handles, without the objections of those hitherto made in metal, thereby affording the delicate grasp and lightness required in such instruments and meeting all the needs of modern aseptic surgery which necessitates that the instruments (and handles of the same) be immersed or boiled in acids or some antiseptic fluid, or, subjected to the action of heated air in ovens &c. for varying periods of time, to render them absolutely free of germs.

Handles of such instruments as hitherto made have been more or less absorbent, and difficult to render aseptic, while solid metal handles have proved too heavy.

In the present invention the handles being "skeletal," are nearly as light as those in wood or ivory, and may be subjected to any aseptic process.

Dated this Third day of January 1891.

THOS. P. HAWKSLEY.

COMPLETE SPECIFICATION.

Improvements in the Hafts or Handles of Surgical Instruments, especially for those used in Aseptic Surgery.

I, THOMAS PATON HAWKSLEY of 357 Oxford Street, London, in the County of Middlesex, Surgical Instrument Maker, do hereby declare the nature of this invention and in what manner the same is to be performed, to be particularly described and ascertained in and by the following statement:—

My invention consists in constructing the hafts or handles of saws knives and other instruments used by surgeons with a solid or hollow wire or tubular frame of suitable section made of steel, aluminium or other metal of appropriate shape fitted and attached permanently or otherwise to the blades of knives saws &c. in such manner as to preserve all the advantages of a suitable handle without some of the objections to those hitherto made in metal wood horn ivory &c.

By this means I ensure the delicate grasp and lightness required in such instruments and provide for all the needs of modern aseptic surgery, which necessitates both the instruments and the handles of same being immersed or boiled in acid or some antiseptic fluid or subjected to the action of heated air in ovens &c. for varying periods of time to render them absolutely free from germs &c.

Hitherto the handles of such instruments not made in metal have been more or less absorbent and consequently difficult to render aseptic, while solid metal handles have proved too heavy.

In my invention the handles being skeletal are nearly as light as those in wood or ivory and may be subjected to any aseptic precaution.

The accompanying drawings represent the leading shapes of the skeletal handles but they may be provided with stays or struts for the purpose of increasing the

[Price 6d.]

strength without adding materially to the weight, and may consist of two or more wire or metal bars and may be cast or of any form of cast or wrought metal.

Such handles as I have described I attach to the blades of saws, knives &c. by means of casting fitting soldering screwing rivetting or other means of permanent or temporary attachment.

Fig. 1. represents the simplest form of the application of my invention to a surgeons knife. The wire frame consisting of two or more metal bars of suitable section according to the size of the knife.

Fig. 2. represents one of the shapes of handles applied to large or small saws, one or more metal bars being used according to requirement and the same strengthened by bars or struts.

Having now particularly described and ascertained the nature of my said invention and in what manner the same is to be performed I declare that what I claim is—

1st. A form of haft or handle for various surgical instruments that will allow of their being made perfectly aseptic by immersion, boiling or by hot air, and possessing greater durability than wood horn or ivory.

2nd. A haft or handle combining great lightness and rigidity and of such construction as to allow of extreme delicacy of grasp.

Dated this Twenty-eighth day of September 1891.

THOMAS PATON HAWKSLEY.

London: Printed for Her Majesty's Stationery Office, by Darling & Son, Ltd.—1891.

16

Handles, Detachable Friston et al B v. 3367 Aug. 19, 1880.

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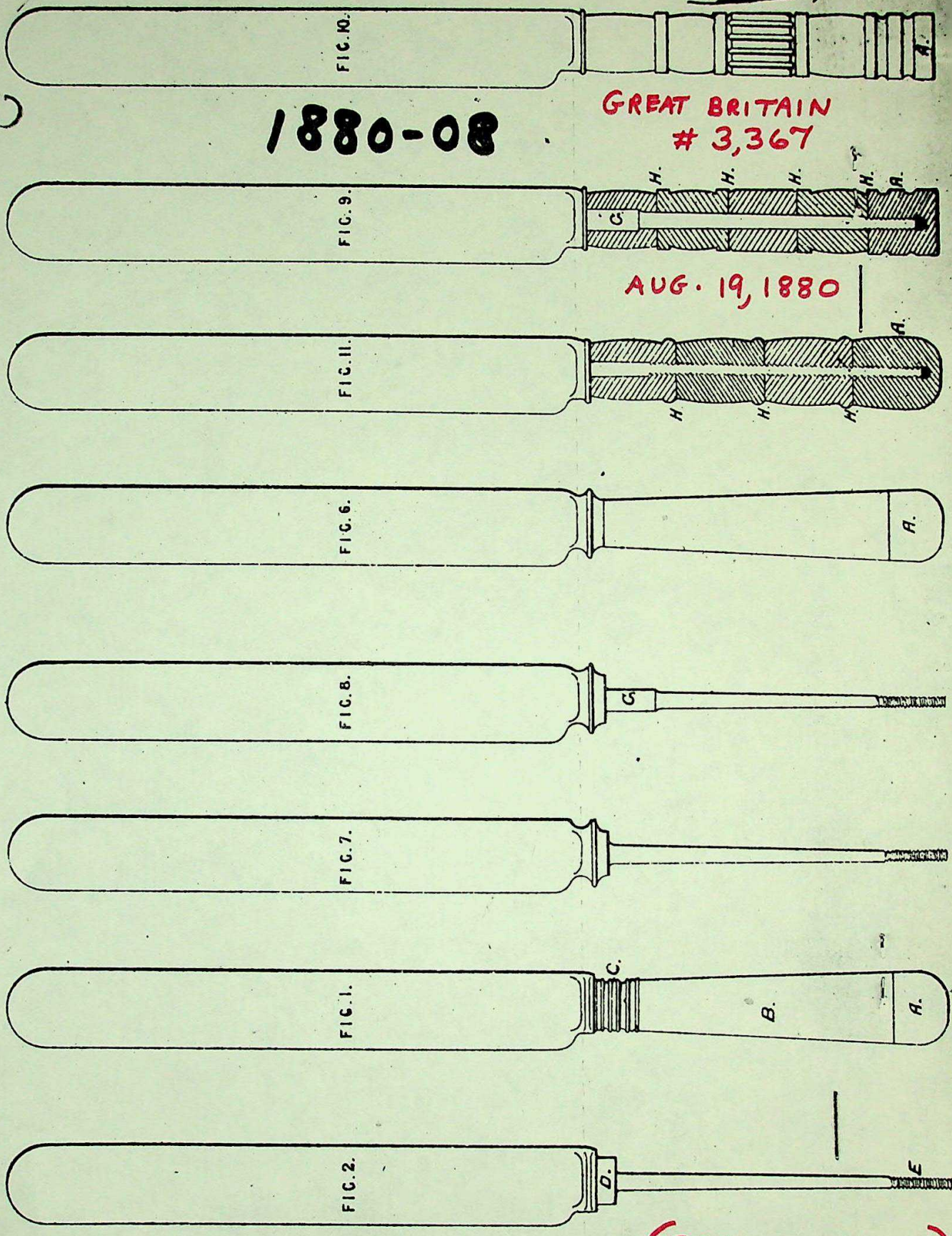
1880-08

GREAT BRITAIN
3,367

AUG. 19, 1880



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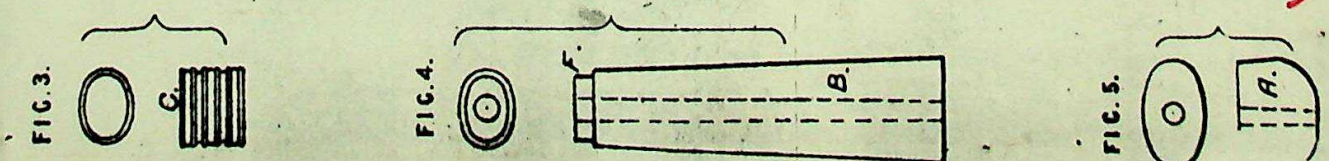

A.D. 1880, 19*th* AUGUST. N° 3367.

Securing Handles of Table Cutlery, &c.

LETTERS PATENT to Samuel Charles Friston and William Henry Firth, both of Sheffield, in the County of York, Cutlery Manufacturers, for an Invention of "IMPROVEMENTS IN SECURING THE HANDLES OF TABLE CUTLERY AND OTHER SIMILAR KNIVES."

PROVISIONAL SPECIFICATION left by the said Samuel Charles Friston and William Henry Firth at the Office of the Commissioners of Patents on the 19th August 1880.

SAMUEL CHARLES FRISTON and WILLIAM HENRY FIRTH, both of Sheffield, in the County of York, Cutlery Manufacturers. "IMPROVEMENTS IN SECURING THE HANDLES OF TABLE CUTLERY AND OTHER SIMILAR KNIVES."

Our Invention relates to an improved method of attaching and securing the handles of table cutlery and other similar knives to the shanks or blades in an efficatious manner and without the use of pins, and we attain this object in the following manner:—

We form underneath, or what is known technically as the "back" of the bolster, either by forging out of the solid or in some cases by casting with the bolster on to the blade, an oblong or other suitably shaped block, which forms an intermediate piece between the bolster and the tang. The tang is made sufficiently long to pass through and project from the end of the handle, the portion projecting being by preference screwed.

A ring or ferrule is made to fit over and onto the oblong or other shaped block and also on the end of the handle, and when placed in position it is obvious that the handle cannot turn round. To secure the parts together a cap, which may be ornamental and of any suitable metal or other material, is screwed on to the projecting threaded end of the tang till it abuts tightly against the end of the handle.

The end of the tang may, if desirable, be left plain, and be rivetted into or over the cap; or the cap may, in some cases, be dispensed with, and the end of the tang rivetted over the end of the handle.

[Price 6d.]

SPECIFICATION in pursuance of the conditions of the Letters Patent filed by the said Samuel Charles Friston and William Henry Firth in the Great Seal Patent Office on the 18th February 1881.

SAMUEL CHARLES FRISTON and WILLIAM HENRY FIRTH, both of Sheffield, in the County of York, Cutlery Manufacturers. "IMPROVEMENTS IN SECURING THE HANDLES OF TABLE CUTLERY AND OTHER SIMILAR KNIVES."

Our Invention relates to improvements in securing handles of table cutlery and other similar cutlery to their tangs or blades in a peculiar and effective manner, and so that handles may be built up or consist of a number of separate pieces of the same or of different materials or substances instead of one solid piece, as is generally the case, thereby enabling a handle of full size and handsome appearance to be produced from small or waster pieces of such a valuable material as ivory (for example) at a moderate cost, and without the use of pins, which are objectionable.

In carrying out our Invention in the manufacture of a table knife, the handle being composed of two pieces of material and provided with a ferrule, we form at the underside or back, as it is technically called, of the bolster, either by forging out of the solid metal, or by casting with the bolster upon the blade, a square, oblong, or other suitably shaped block, forming an intermediate piece or connection between the plate and the tang, the tang being made sufficiently long to pass through the larger portion or body of the handle, as well as through the smaller portion or cap, the end of the tang being provided with a screwed thread.

A ferrule of a shape corresponding to the oblong or other shaped block, but of greater depth, is made to fit over the said block, and also on to a correspondingly shaped shoulder formed on the top part of the handle for the purpose of preventing the blade turning round in the handle. The cap beforementioned is then screwed on to the end of the tang tightly against the body of the handle, and it may be still further secured by rivetting the end of the tang.

If preferred the hole in the cap may be only partly bored through, and the tang be made proportionately shorter.

In knives where a ferrule is not required we do not use the oblong block as described, but the tang under the bolster is enlarged for a short distance, and by preference is square in section, and is made to fit into a correspondingly shaped hole or enlargement of the centre hole in the top portion of the handle. This arrangement is simply to render it impossible for the blade to turn round in the handle, but it is not absolutely necessary, as the tang may be very securely held by the power of the screwed cap without the aid of any enlarged portion, as above described.

Handles may also be built up or constructed of a number of short and what would hitherto have been called waste pieces of material, the whole being held firmly together by the power of the before described screwed cap or end piece. Additional security may be obtained by the use of cement or its equivalent placed between the joints. A second method of securing the separate pieces of a built up handle is by screwing the tang of the blade from end to end or thereabouts, or at certain distances apart, and to screw each separate piece tightly against the preceding piece, completing the handle by the cap or end piece.

And in order that our said Invention may be more fully understood, we will now refer to the annexed Sheet of Drawings, and to the letters and figures marked thereon.

Fig. 1 represents a knife provided with a ferrule, and made according to our Invention, A being the cap or end piece; B, the body of the handle; C, the ferrule.

Fig. 2 represents the blade of the same knife. D is the oblong block; E, the screwed end of the tang to fit into and pass through the cap A.

Fig. 3 represents the ferrule C.

Fig. 4 represents the body of the handle B with the shoulder at F.

Fig. 5 represents the cap A or end piece of the handle.

Fig. 6 represents a knife made according to our Invention and without a ferrule.

Fig. 7 represents the blade of the knife with the screwed end, but without any portion enlarged.

Fig. 8 represents a similar blade with the enlarged part G under the bolster.

Figs. 9 and 10 represent a knife made according to our Invention, and with the handle built up or constructed of five separate pieces of material, such as ivory (for example); the separate pieces been seen more distinctly in Fig. 9, which is shown in section. The piece next the bolster is shown provided with a hole shaped to receive the squared part of the tang G, and the cap or end piece A is shown only partly bored through, the tang being shortened to correspond. Cement may also be placed between the joints H, H, H, H, before they are permanently closed by screwing up the cap A. Fig. 11 represents a knife with a built up handle, shown in section, having a tang screwed through its entire length or thereabouts, each separate piece composing the handle being screwed tightly against the preceeding piece till the handle is finally completed by the addition of the end piece or cap A.

Having now particularly described our Invention, and the manner in which it may be used or carried into effect, we would observe that we are aware that knives have been made with tangs passing through the handles, and secured thereto by nuts screwed on to the end of the tangs and let into the end of the handles, and also that tangs have been enlarged under the bolsters; also that built up handles have been used secured together by pins and cement, and we therefore claim none of these devices; but what we do claim as novel, and as the Invention secured to us by the hereinbefore in part recited Letters Patent is,—

1st. The method of securing handles to cutlery by means of a cap or end piece screwed or rivetted on to the end of the tang, and forming a part of the handle proper in contradistinction to a nut as at present in use, substantially as described and illustrated.

2nd. Securing the parts of a built up handle for cutlery by the use of a screwed tang, on which each part is screwed, and completed by a cap or end piece, substantially as described and illustrated.

3rd. Securing the component parts of a built up handle for cutlery on an ordinary or plain tang by means of a cap or end piece, which shall form a portion of the said handle, substantially as described.

4th. The manufacture of knives and similar articles of cutlery, substantially as described and illustrated.

In witness whereof, we, the said Samuel Charles Friston and William Henry Firth, have hereunto set our hands and seals, this Seventh day of February, in the year of our Lord 1881.

SAMUEL CHARLES FRISTON. (L.S.)
WILLIAM HENRY FIRTH. (L.S.)

LONDON: Printed by George Edward Eyre and William Spottiswoode,
Printers to the Queen's most Excellent Majesty.
For Her Majesty's Stationery Office.

1881.